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Sweets: What's Trending in Japan

SPECIAL INTERVIEW

Issey Ogata

(Actor)

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CHOPSTICKS NY® CONTENTS

February 2017, #118

PEOPLE

02 **Issey Ogata**
Portraying Inquisitor Inoue, a villain in Martin Scorsese's film SILENCE, veteran Japanese actor, Issey Ogata talks about his creation of this difficult role and the movie's deep meaning

04 WHAT'S NEW

Food: Yonekichi Brings Rice Burger to Hell's Kichen

Beauty: Too Cool For School's Flagship Store in SoHo

Product: Innovative Pillows from airweave

Product: Micom Water Boiler and Warmer from Zojirushi

FEATURE

08 **Sweets: What's Trending in Japan**

10 **Sweets and Dessert Drinks that will Perk Up Your Valentine's Day**

13 "WA" Cooking: Matcha Truffles
15 Grocery List
17 Mixology Lab: Sake Bloody Mary

FOOD/LIFESTYLE

18 Japanese Restaurant Review
20 Japanese Restaurant List
32 Sub-Cul Watch
33 Shop List
34 Product Review: Nintendo Classic
35 Beauty Interview
36 Beauty/Hair Salon List
37 Health Clinic List
38 Focus: Sumo Stew event
39 School List
40 Japanese Crossword
41 Travel: "Shitamachi" Walk
44 What on Earth: Setsubun

ASIA

44 Asian Travel: Macau
45 Asian Health: Reflexology
46 Asian Restaurant Review
48 Asia Restaurant List

EVENT / ENTERTAINMENT / LEISURE

50 Exhibition
51 Workshop
51 Event
51 Happenings

Traditional Japanese sweets can be great Valentine sweets. Mochi sticky rice filled with red bean paste and molded bean paste, both presented on the cover, are popular ones.

President / Publisher
Hitoshi Onishi

Editor-in-Chief
Noriko Komura

Writers
Michael Goldstein
Nobi Nakanishi
Melissa Perner
Stacy Smith
Kate Williamson

Proofreader
Susan Spann

Art Director
Atsushi Hayashi

Sales
Noriyuki Shimizu
Yurika Saegusa
Ai Juul

Intern
Jazmin Justo
Willow Louis

Member, TPNY, LLC
Tetsuji Shintani

Published by Trend Pot NY LLC
40 Exchange Pl. #1902
New York, NY 10005
TEL. 212-431-9970
FAX. 212-431-9960
www.chopsticksny.com
For Advertising Info
TEL. 212-431-9970
E-mail: adsales@chopsticksny.com

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"Now in my 60s, I was able to feel anew that becoming an actor was the right career for me."

—— ISSEY OGATA

Issey Ogata is a veteran Japanese actor who can currently be seen in Martin Scorsese's film "SILENCE," based on Shusaku Endo's novel with the same name. Ogata plays Inquisitor Inoue, who challenges the main character Portuguese missionary Rodrigues, played by Andrew Garfield. Ogata talked with Chopsticks NY about his creation of this difficult role which was based on an actual person, as well as about the movie's depth.

ISSEY OGATA was born in 1952 in Fukuoka Prefecture, Japan. He started to pursue a career in performing arts in 1971. He became a household name in 1981 when he won top prize for 8 straight weeks in a popular TV show, "Comic Star is Born." His comedic and poignant one-man shows garnered fans around the world. In 1992, he performed over 120 shows throughout Japan. In 1993, he performed internationally in cities such as New York, Berlin and Munich. He continues to perform monologues on stage to this day.

Ogata's work in internationally acclaimed films include *Yi Yi* (Directed by Edward Yang, 2000), *Tony Takitani* (Directed by Jun Ichikawa, 2004) and *The Sun* (Directed by Aleksandr Sokurov, 2005), in which Ogata plays the lead role, the late Emperor Hirohito as he made the decision to surrender unconditionally to the Allies in 1945. Ogata is also a prolific author and a painter.

How did you prepare to play the part of Inoue?

For the audition I was given a copy of the script for Scene 33, in which Inoue and Rodrigues are in fierce competition trying to convince each other. Since I knew 33 was going to be the focus of the audition this is all I rehearsed, and for me this scene alone was Inoue. At the time, I had an idea. Inoue is a villainous role, indeed, but I did not want to portray him as an evil villain as it would makes him look superficial. It would be a flat rendition with no depth. If I play him in that way, it would be nothing more than a parody. Instead I thought to make him kind, and to play him in a way that might resonate with the audience. I carefully crafted each line based on this idea, and performed this way in front of the director. I'm convinced that this was the right way to go since I ended up getting the part.

How long was the preparation period?

I initially began preparing in 2009, but the film's start was delayed. So for several years I had the script and the tape I recorded on hand, although I was starting to think there would be no call back.

At what point did you do research into things like Inoue's background?

When I got the role. Before that I had only worked on Scene 33, but it had become time to read various history books as well as Shusaku Endo's play *Golden Country*. I was able to learn about the kind of work that Inoue did by looking at copies of the maps he actually made. I bought the *Old Testament* and read things like that to find out what so-called Christianity was all about.

It's interesting that Inoue was a map maker.

This was actually the backbone of what supported me as Inoue when I stood in front of the camera. This support became my thinking. "This is not who I originally was, I used to make maps. I know the world scientifically and intellectually, and I am not about killing people. Yet here I am."

Inoue used to be a Christian.
It's written that there was a period when he was. In the play *Golden Country*, Inoue says this is why he knows the weaknesses of Christians and means of attack. In regard to Rodrigues, he uses sophistry by saying, "If you're Christian, is it ok to abandon the suffering Christian faith?" So he imposes the ridiculous logic of needing to renounce Christianity because you are Christian. I think this was a logic that emerged precisely because of the Christian faith, and it makes sense with this sophistry.

The atmosphere, people and way of thinking of 17th century Japan are depicted in this modern film. In creating your character, were you conscious of modern society?
This is a giant film. My part, as well as those of everyone else such as Rodrigues and Ferreira, weave a complex pattern, just like a jigsaw puzzle. Of course if you take the broad view, the film deals with the reality of 17th century Japan. What is being depicted are concepts such as "What is faith?", and "If you step on the fumi-e* does faith disappear?", or things like "It's said that even if you step on it you will not lose your faith, but I can't do it," and "Ok, so is faith just a matter of stepping or not?" and "Where is the real God?". The priests believe that when a true Christian dies he goes to heaven, where there are no earthly matters like food or taxes but just a happy world. Is there really a heaven like this fairy tale? Their understanding of Christianity is the coupling of their cruel daily lives and this cartoon-like heaven. It's simplistic, but this simplicity is what they have to cling to.

This is something we have everywhere in modern times. We are always overflowing with things that can't quite be called faith. Everyone wants faith. What do people really believe in? It's like manga. In Japan, these days everyone is absorbed in their smart phones. Everyone's eyes are downcast which constantly makes me want to ask, 'What does your real face look like?'. This is because I want to play contemporary people, but their faces are buried so I don't know who they really are. What is inside of those smart phones, is it faith?

In the film, I think the one who commits the greatest crime is Kichijiro. Who will save him and does he want to be saved? That question is a continuous one in our modern times.

For viewers, Kichijiro is a modern figure.
That's exactly right.

The role of Inoue also seemed extremely modern.
Inoue is also a complicated man who won't be saved in my opinion. He lives by disguising his true intentions with multiple masks. His hands are so fundamentally bloody that it doesn't matter if he can't tell the difference between the masks he wears and his real face behind the masks. But what makes Inoue very modern is that his masks are not only in regard to others, but also allow him not to see into the depths of his own heart.

Scorsese is a world-famous director, so what did working with him mean to you personally?
I was incredibly grateful. He was devoted and believed in me, giving me permission to try anything. He would say things like "Give it another try!", "That was interesting," and "Let's give it one more go." I felt like he had 100% faith in me, which provided me with freedom as a performer. When ideas came to him on the fly, he would ask me to try them. Everything went like that.

I became an actor when I was young, and the first time I experienced playing another person I felt like I found freedom. This is the act of separating from yourself and becoming someone else. During the filming those memories came flooding back to me, and now in my 60s I was able to feel anew that becoming an actor was the right career for me. That was true happiness.

You're 64 years old now, but if you had played Inoue 10 or 15 years earlier do you think it would have been a different role?
No doubt. I think I would have created a role based more on my ego. It would have been an Inoue who was trying to show his best self.

You do one-man shows and you always polish your performance. Do you still feel strongly about doing that?
There is no end to playing "the moment." Every role has its own moment. I do not want it to end. Right now I'm working on the Bungo Series, which is a one-man play that brings the novels of literary masters back to life by focusing on minor characters from those works. I call it the "Collaborating My Way, Bungo Series." These days it's hard to see people's expressions, but years ago characters in novels were rightly vivid and warped. I wanted to initially return to that, and then again shed light on the present. My work in *SILENCE* was helpful for this project, and I gained much power from it. I'm looking forward to tackling what will surely be fun work.

—Interview by Shintaro Tanaka
Translation by Stacy Smith

*Fumi-e is a plate with a likeness of Jesus or Mary. It was used to reveal Catholics and sympathizers that were forbidden under the Tokugawa Shogunate in Japan.

SILENCE

Directed by Martin Scorsese
Cast: Andrew Garfield, Adam Driver, Tadanobu Asano, Ciarán Hinds and Liam Neeson

Martin Scorsese's SILENCE tells the story of two Christian missionaries (Andrew Garfield and Adam Driver) who face the ultimate test of faith when they travel to Japan in search of their missing mentor (Liam Neeson) – at a time when Christianity was outlawed and their presence forbidden. The celebrated director's 28-year journey to bring Shusaku Endo's 1966 acclaimed novel to life opened in theaters in December 2016.

Yonekichi Brings Rice Burgers to Hell's Kitchen

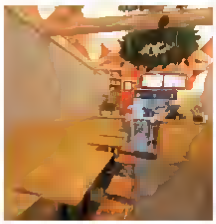
In 2014 Yonekichi caused a stir as the first U.S. shop to offer rice burgers, and in late November the original East Village shop was joined by a second Hell's Kitchen location. This shop has a comfortable seating area which allows customers to linger and a focus on healthy items. For example, the *Tofu Ganmo Burger* (tofu patty, fried shiso leaves) and the *Hiji-Quinoa Salad* are two new offerings that are selling well. There are specialty beverages such as the iced maple matcha tea sweetened with maple syrup and cold brew iced coffee (made with a blend from coffee house Hi Collar), and all items are gluten free. Popular sides like the *Pickle Dog* and *Fun Furi Fries* (potato wedges or burdock sticks with salt flavor of your choice) are still around too.

But the star of the show is Yonekichi's rice burgers, with a unique taste created by the crispiness of the cooked outside and the juicy inside. With Japanese flavoring and healthy contents, these are burgers you can feel good about eating. Most customers tend to go for the amazing combos, with the *Shishito Pepper Combo* being replaced by the *Hiji-Quinoa Combo* at Hell's Kitchen. However, by far the most ordered combo is the Signature, as it includes a burger, drink and small *Fun Fun Fries* or *Shishito Pepper* for only $4 more than the price of the burger. Stamp cards can be used at both locations, so why not check out the new one to work your way to your next free rice burger!

Yonekichi Hell's Kitchen
746 9th Ave. (bet. 50th & 51st Sts.) New York, NY 10019
TEL. 646-998-4810

Yonekichi East Village
239A E. 9th St. (bet. 2nd & 3rd Aves.), New York, NY 10003
TEL. 646-669-9785 | www.yonekichiny.com

Tsukune Burger is the top selling item in both Hell's Kitchen and East Village locations. (top) The *Ebi-Tem Salad Burger* (shrimp, avocado, lettuce, spicy cod roe mayo) is exclusive to Hell's Kitchen. (left)



You can either takeout rice burgers or dine-in at the Hell's Kitchen location.

Drink menu is also lined up with healthy items. *Matcha Honey* (top) and *Yuzu Ginger* (bottom)

BEAUTY

"Too Cool For School" Takes Soho by Storm

Korean cosmetic brand, "Too Cool for School" opened its U.S. flagship store this past October in Soho. This brand features affordable fun, artistic collections of makeup and skin care products ranging from foundation and lip balm to cleansers and masks. "School" doesn't mean an academic setting but a group of fish, and "too cool" indicates the brand's target audience of distinct individuals who stand out from the crowd as per Michelle Kim, Director of PR & Marketing at Too Cool For School U.S. Distribution. In this vein, Too Cool often collaborates with international artists to create new and exciting products, which the company views as art pieces.

For example, one of its most successful collaborations was with Brooklyn-based international architect, Hatori Sando. In his Dinoplatz series, "Dino" is a dinosaur character and "platz" means yard in German. This modern, vegan dinosaur explores New York and the iconic places he visits are showcased in items such as the Highline eye liner. Besides artistic collaboration, Too Cool's products are characterized by incorporating technology. The Escalator and Twist Tail mascaras offer unique features such as being able to move the former up and down to adjust height when applying, and the patented bendable brush on the latter that matches your eyelashes' curves.

Another innovative product is the Foundation Lunch Box, an all-in-one container designed like a bento box. In addition to foundation it includes concealer, highlighter and a mirror - everything you need when on the go. Too Cool plans to unveil 20 new products this year, so there's never been a better time to check out its new flagship location!

TCFS's flagship store had previously been Kieth Haring's pop shop. There is a column that portrays a segment of Keith's amazing artwork.

Egg Cream Mask is one of the best-selling items. An ultra-soft microfiber sheet drenched in egg extracts, coconut water, niacinamide and other extracts fits your facial skin so well, delivering hydration, nourishment, and brightening benefits.

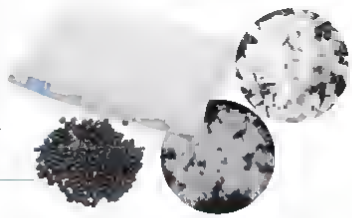
After School BB Foundation comes with BB cream concealer and highlighter in a convenient palm size container. Multi-function handy and super cute.

Too Cool for School
292 Lafayette St., New York, NY 10012 | TEL 646 609-3069
www.toocoolforschool.us | toocoolforschoolnyc | @toocoolforschool.us

PRODUCT

Pillows that Bring Better Sleep

Acclaimed by athletes and equipped in some of the major hotels and airlines, innovative mattress and pillows from airweave brand contribute to bring a good sleep. Their exploration to develop products for a better sleep does not stop there. Last December, they launched Lofty, line of pillows with 3 unique fillings respectively, each of which has unique features and benefits. Charcoal Pipe is a modern interpretation of the conventional buckwheat pillow, loved by the Japanese for centuries. It maintains breathability of buckwheat and the charcoal also has a deodorant effect. Fiber Ball has a similar feeling to a feather/down, without the annoying smell. Flex produces a similar feeling to Memory Foam, however it is much cooler. Due to its excellent breathability, the Lofty Flex remains fresh and comfortable with little maintenance. All these pillows made with hypo-allergic/antimicrobial innovation are resistant to dust and will not harbor dust mites. Also, the shape of Lofty pillow is uniquely designed. It is separated into 5 compartments which functions to support your cervix and also prevents the pillow from deforming. Lofty pillows come in 3 different heights to ensure optimal comfort. Along with the Charcoal Pipe, Fiber Ball and Flex pillows, airweave released an ergonomic body pillow.



Info: www.airweave.com

PRODUCT

Micro Computerized Water Boiler and Warmer from Zojirushi

As the third wave of coffee and craft tea are booming, people become more conscious about the temperature of hot water. But how can we get the desired temperature and keep it? Home electronics manufacturer, Zojirushi America is known for its rice cooker and thermos. They recently released the innovative electric kettle, Micom Water Boiler & Warmer CD-JWC30/40, installed with a micro computer unit controlled temperature adjustment system. It allows you to choose 175°F, 195°F and 208°F for thermal. It is also equipped with QUICK TEMP mode, which switches warming mode to thermal once it hits the desired temperature without boiling. This saves boiling time and electricity consumption as well as reduces steam emission. It has more functions that are developed for convenience and safety.

Micom Water Boiler & Warmer CD-JWC30/40 is made in Japan and comes in two sizes of 3 liter and 4 liter. There are two looks: Silver Gray and Natural Bouquet.

Zojirushi www.zojirushi.com | @ZojirushiUSA

KULU Manhattan
123 W 3rd St.
New York 10012
☎212.658.0865
kuludesserts.com

KULU Flushing
37-06 Prince St.,
Flushing 11354
☎718.886.3302
@kuludesserts

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806 62nd St ,
Brooklyn 11220
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Franchise Opportunity Please Email to Jayson.C@kuludesserts.com

Annual Sweets Issue

P.08 **Sweets:**
What's Trending in Japan
Introducing new items constantly, the Japanese sweets market is evolving at a fast pace. Reported here is the latest sweets trend observed in Japan.

P.10 **Sweets and Dessert Drinks that will Perk Up Your Valentine's Day**

P.13 **"WA" Cooking: Matcha Truffles**

P.15 Grocery List

Sweets: What' s Trending in Japan

~From Cheese Mania to Retro Snacks~

Japan is a country of craftsmanship. Whether it is lacquerware decorated with gold leaf or high-tech home electronics, Japanese products are meticulously made by people with a passion for perfection who are always searching for ways to make their offerings more exceptional. This is true in the world of Japanese sweets as well. Although Japan has its own traditional confectionary culture, people have eagerly incorporated Western influences and cooking methods as they introduce new sweets to please picky Japanese consumers. Here are some of the latest trends in the world of Japanese sweets and snacks.

Cheese-Based Sweets Craze

In Japan, there are three main kinds of sweets distinguished by when they are eaten, which is roughly determined by the quality and price of the products. The first category includes everyday sweet snacks available at grocery stores, such as Pocky and Koara no Machi (Koala's March). The second category consists of sweets that you would buy as gifts at specialty sweets stores or *depachika* or *ekinaka* shopping areas.* Since these are gifts, these sweets are usually pricier, beautifully decorated, and attractively wrapped. The third type of sweets are restaurant desserts, which are gorgeously presented with sauces and fruit. We see the most trends in the second category, gift sweets—one recent one is *fromage* (the French word for cheese is often used in Japan) sweets.

Although cheese-based sweets are not a new concept in Japan, the tremendous variety of them continues to grow. Baked cheesecakes, highly perishable non-baked cheesecakes, cheese soufflés, cheese-flavored cookies and cheese creams mixed with other sweets are all types of fromage sweets which are made using a nearly unlimited variety of cheeses. Different sizes, shapes, textures, and serving temperatures combine to make a truly astounding array of cheese-based sweet options.

The thinking behind fromage sweets is that Japanese people have a preference for sweets that aren't too sweet. When you take away some sweetness, there needs to be another flavor to keep things from getting dull. Cheese has a substantial umami that goes well with sweet dishes—in fact, there is a recent trend of desserts that are both savory and sweet at the same time.

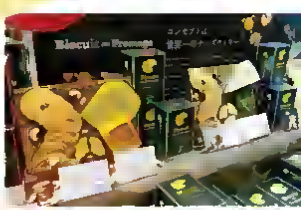
We have also noticed a rising number of double- or triple-layer cheesecakes. The combinations of different textures and flavors are just amazing, and they make even hard-to-please Japanese consumers happy. When you take a bite of one of these multilayer cheesecakes, you'll taste a fluffy, light flavor first, followed by a rich, creamy portion. When you try some of a delicate, melt-in-your-mouth cheesecake filling encased in a cheese crust, all the smoothness and crustiness will combine to create a delicious harmony in your mouth.

Overall, fluffy-textured cheesecakes are the most popular. People are happy to wait in a long line to buy a freshly cooked, soufflé-style cheesecake with an extremely short shelf life whose daily production is also limited. Since they are fresh, the ingredients of these cheesecakes should be high quality, and they are often locally sourced with clear traceability. People also like the regional flavors in these special cheesecakes.

*A *depachika*—a shortened combination of *depato* [department store] and *chika* [basement]—is an area in the basement of a department store that sells carefully selected brand items, while an *ekinaka*—combining *eki* [station] and *naka* [inside]—is a shopping mall adjacent to a train station with a special selection of brand items.

You can buy scrumptious cheese sweets even in convenience stores. This soufflé-style, fluffy cheesecake just melts in your mouth (top).
This small, baked cheesecake tart is made using Hokkaido dairy products (left).
This delicate, perishable cheesecake is made with locally sourced milk (bottom).

The double layer cheesecake has a rich, creamy base on the bottom layer and is silky on top.



These three types of cookies are made with three different cheeses: cheddar, Swiss, and blue cheese.

Resurgence of Showa Snacks

The Showa Period (1926–1989) has been a key phrase in marketing products this past decade. Restoring old houses built in this period, adding retro twists to fashion, bringing back an older style of living—reestablishing the value of the "good old days" of the Showa period somehow is attracting both young people as well as those who lived through this era. This trend has touched the confectionery market as well. Many major confectionery manufacturers have revamped products sold during this period and put them in retro packages to stir a *natsukashii* (nostalgic) feeling. Choco Ball (chocolate-coated peanuts and chocolate filled with caramel) and Pretz (pretzel-like stick snacks) are now available in the original packages. Other good examples of this Showa revival are *daigaku imo* (literally meaning "college sweet potato"—a fried sweet potato topped with caramelized sugar), *melon pan* (round bread covered with a cookie crust to look like a muskmelon), and rusk (hard, dry, twice-baked bread similar to biscotti).

Rusk has become a gift sweet sold in depachika and ekinaka. Rusk was originally a Western import, and it can be made from leftover bread, either with icing on top or a sugar coating. Today, there are many different flavors of rusks, and they can even be made of croissants and *baumkuchen* (a "tree ring" cake originally from Germany).

These Pretz in the original retro packaging and the jumbo-sized package of Choco Ball are both sold in Okashi Land (Land of Snacks) in the Tokyo Station shopping mall.

Melon pan used to be a cheap snack pastry. It is now upgraded into a craft pastry.

Wa-rusk is a lightly seasoned, delicate rusk that has a Japanese sensibility (left). The gorgeous decorations on croissant rusks make them look like gems (right).

Chopsticks NY Original Cheese Rusks for Valentine's Day

Combining two major confectionery trends in Japan, cheese and rusk, Chopsticks NY has created original recipes for cheese-flavored rusk.

Cheese Rusk #1

(Ingredients: Makes 12–15 pieces)
- ❑ 4 slices white bread ❑ 2 tbsp butter
- ❑ 2 tbsp granulated sugar
- ❑ 1 tbsp grated parmesan cheese

(Directions)
1. Heat oven to 280–300 degrees Fahrenheit.
2. Cut out bread with a heart-shaped cookie cutter.
3. Spread butter on one side of each of the heart-shaped bread pieces.
4. Coat the buttered sides of the heart-shaped bread pieces with sugar.
5. Place the bread, sugar-side up, on a baking pan lined with a baking sheet.
6. Sprinkle parmesan cheese on top of the bread.
7. Bake in the oven for about 25–30 minutes until it turns golden brown.

Cheese Rusk #2

(Ingredients are same as Rusk #1)

(Directions)
1. Heat oven to 280–300 degrees Fahrenheit.
2. Cut out bread with a heart-shaped cookie cutter.
3. Mix butter and grated parmesan cheese.
4. Spread the cheese and butter mix on one side of each of the heart-shaped bread pieces.
5. Coat the buttered sides of the heart-shaped bread pieces with sugar.
6. Place the bread, sugar side up, on a baking pan lined with a baking sheet.
7. Bake in the oven for about 25–30 minutes until it turns golden brown.

Cheese Rusk #3

(Ingredients: Makes 12–15 pieces)
- ❑ 4 slices white bread ❑ 2 tbsp cream cheese ❑ 2 tbsp granulated sugar

(Directions)
1. Heat oven to 280–300 degrees Fahrenheit.
2. Cut out bread with a heart-shaped cookie cutter.
3. Spread cream cheese on one side of each heart-shaped bread piece.
4. Coat the buttered sides of the heart-shaped bread pieces with sugar.
5. Place the bread, sugar side up, on a baking pan lined with a baking sheet.
6. Bake in the oven for about 25–30 minutes until it turns golden brown.

Tip: If you would like to make a completely savory rusk, just skip the step of coating it with sugar.

DORA-YAKI (Japanese pancake sandwich)

The Brooklyn Ball Factory Hell's Kitchen which opened in November 2016 offers Dora-yaki Japanese mini pancake sandwiches stuffed with anko (sweet paste made of bean or potato). Traditionally dora-yaki is stuffed with red bean paste but they added more creative flavors to their lineups such as matcha green tea flavored anko flat mochi rice anko Japanese sweet potato paste anko cream cheese anko and chocolate anko

Brooklyn Ball Factory Hell's Kitchen
729 8th Ave. (bet. 45th & 46th Sts.) New York, NY 10036
(T): 646-982-9828 | www.bkhalfcentury.com

EGG BOLO Cookies

Egg Bolo a traditional Japanese confection enjoyed over generations since 1953. The flavors of eggs and milk spread as Bolo quickly melts in your mouth. It comes in 16g snack pack 50g and 70g and the cute package gives off a nostalgic feel. It contains whole eggs and may not be suitable for young babies and children with allergies. The main ingredient is potato starch. The same signature flavor for the next 100 years to come

IWAMOTO SEIKA
www.iwamotoseika.co.jp

Fuji Mountain Matcha Waffle

KULU Desserts offers crepes smoothies/coffee and Hong Kong style sweets. One of their best sellers is the Fuji Mountain waffle ($8.50). The waffle contains matcha and provides the best texture of crisp and soft. The matcha waffle goes wonderful with sweetened red bean, sweetened condensed milk, mochi, and matcha ice cream. You'll make your tummy and heart happy with this sweet but healthy dessert.

KULU Desserts Manhattan 123 W 3rd St., New York
KULU Desserts Brooklyn 606 62nd St., Brooklyn
kuludesserts.com | @kuludesserts

Mochi Coconut Cream Frozen Dessert

Imuraya's Mochi Coconut Cream Frozen Dessert is an American inspired Japanese dessert which is made with non-dairy coconut frozen dessert wrapped in traditional Japanese mochi (pounded sweet rice). The product is dairy-free, gluten-free, HFCS (high fructose corn syrup) free, soy free with no artificial color or tastes and comes in 5 delicious flavors: Mango, Salted Caramel, Strawberry, Yuzu Citrus and Chocolate.

IMURAYA USA
www.imuraya-group.com/english
@imuraya_usa | mochicoconut

Pinky Rose Bubble Waffle

Always serving fresh, healthy and unique desserts KULU Desserts suggests tasting the Pinky Rose waffle ($8.50). Made with actual rose petals this adorable bubble waffle gives an elegant aroma and flavor of rose. The toppings include a generous amount of fresh strawberry and mango, strawberry ice cream, maple granola, maple syrup and whipped cream. The soft waffle texture and the sweet elegant taste will melt your heart

KULU Desserts Elmhurst 86-55 Broadway, Elmhurst
KULU Desserts Flushing 37-06 Prince St., Flushing
kuludesserts.com | @kuludesserts

Yawamochi Ice Dessert Cup (Matcha)

Yawamochi is made of three layers (chewy and soft texture mochi sweetened azuki bean paste and frozen dessert) and you can enjoy the Matcha (green tea) flavor and unique texture. It is possible for their mochi to keep its soft and elastic texture despite of frozen condition because of their manufacturing technology. They have sold more than 100 million Yawamochi-branded products since its debut in 2012.

IMURAYA USA
www.imuraya-group.com/english | @imuraya_usa

HANA Flavored Sake (Lychee)

HANAs rich aroma and smooth taste delight the palate as a refreshing aperitif or a satisfying dessert beverage It also pairs well with a variety of foods from the subtle to the spicy Truly HANA enhances any occasion Other three flavors as White Peach Raspberry and Fuji Apple are available Recommended to drink chilled

Takara Saka USA Inc
www.takarasake.com

KIKUSUI Perfect Snow

KIKUSUI Perfect Snow is a fun sake where you can freely experiment with different ways of drinking. People should approach this playfully and drink this full-bodied nigori ginshu s unique versatility allows it to be drunk straight on the rocks mixed with juice milk soda or even in a cocktail. You will experience the enjoyment of finding their own favorite way of drinking this sake.

Kikusui Sake Co , Ltd
www.kikusui sake.com/home/en

MIO SPARKLING SAKE

A "new" tradition sparkling sake Crisp and sweet with hints of apple and pear it brightens any festive occasion, Good with appetizers and desserts. In Japanese MIO rs the white stream of foam which trails behind cruise ships Likewise this new sake is making waves of fun in drinking scenes all around the world Recommended to drink chilled

Takara Sake USA Inc
www.takarasake.com

Royal Milk Tea (KOUCHA HIME)

This lavish royal milk tea is made with 25% real milk and 3 different teas brewed from Darjeeling Keemun and Uva – three of the best black tea leaves of the world. By using real milk, Sangaria USA is able to create a smooth and rich flavor for you to enjoy everyday Sangaria USA was founded in 1987 with a mission of sharing the rich Japanese culture by introducing Sangaria s beverage into the United States

Sangaria USA
www.sangaria.com

Sho Chiku Bai Nigori Silky Mild

With a rich mellow taste and a clean finish it is crafted in the U S based on traditional nigori sake brewing methods handed down in Japan for centuries Sweet with smooth texture and medium body this nigori pairs well with a variety of dishes It is especially delicious with very spicy foods The bottle should be shaken each time before pouring due to the high rice content that settles in the bottom of the bottle.

Takara Saka USA Inc
www.takarasake.com

YUKI Nigori (White Peach)

It's a new nigori sake from TAKARA. Refreshing and sweet aroma of white peach with nigori's mellow body and smooth texture makes this sake unique and delightful. Great as an aperitif or a dessert beverage It can be enjoyed straight up on the rocks or as a base for other cocktails of your choosing Lychee and Coffee flavors are also available Shake well

Takara Sake USA Inc
www.takarasake.com

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"WA" Cooking

"Wa" means "harmony" and "balance" in Japanese and also signifies "Japan". In this cooking corner, Chopsticks NY introduces Japanese dishes that are harmonious with our everyday life in the U.S. Each month we share one recipe alternating between Sweets, Savory and Fusion categories. For the upcoming Valentine's Day, Misako-sensei shares an easy recipe of chocolate truffles with an accent of matcha green tea.

Recipe created by Misako Sasse

Sweets Sa

Matcha Green Tea Chocolate Truffles

By sprinkling matcha green tea powder over truffles, you can easily add a Japanese taste to it. Matcha green tea has a refreshing yet bitter taste. You can still enjoy the contrast of bitter sweet like standard truffles while you enjoy a spring-like aroma. Also, the color of matcha brightens up your presentation. Dress matcha just before serving!

[Ingredients] (makes about 40 truffles)
- ❑ 2 cups (11oz) semi sweet chocolate chips
- ❑ 2 tbsp butter
- ❑ 1/3 cup heavy cream
- ❑ 1 tsp pure vanilla extract
- ❑ 2-3 tbsp matcha powder

Direction:
1. In a pot, bring heavy cream to a simmer
2. Add butter and let it melt.
3. Add chocolate chips and turn off heat. Mix with whisk and let the chocolate melt completely
4. Add vanilla extract
5. Pour into shallow square or rectangular stainless container
6. Cover with plastic wrap and refrigerate for at least 5 hours
7. Put bottom of container on top of warm towel for a few seconds in order to release the chocolate
8. Flip the container upside down and release the chocolate. If it doesn't come out, run a knife along each side of container.
9. Cut the chocolate with knife into the size you desire. (1-inch square is recommended)
10. Using strainer, sprinkle matcha power liberally on top of each chocolate square

Gyoza Dumplings Warm Up Your Home Party and Family Gathering

Chinese New Year, Super Bowl, Academy Awards, etc.—there are many occasions for a home party and family gathering lined up in February and March. Treat your guests with original dishes using Day-Lee Foods frozen gyoza!

Cheesy Baked Chicken Gyoza in Tomato Sauce

INGREDIENTS (Serves 2)

- ☐ 8-10 chicken gyoza dumplings
- ☐ 1/2 cup tomato sauce
- ☐ 2 tbsp chopped parsley
- ☐ 1/4 cup shredded mozzarella (or your choice of cheese)

DIRECTIONS

1. Preheat oven to 475°F.
2. Pan-fry the dumplings according to the instructions on the back of the gyoza package.
3. On an oven safe plate, pour tomato sauce and lay out pan-fried gyoza on top of the sauce.
4. Sprinkle over cheese and chopped parsley.
5. Bake in the oven until cheese melts and turns slightly golden brown (8–10 minutes).
6. Serve while hot.

*For simpler version, you can microwave the gyoza instead of pan-frying.

Gyoza Lettuce Wrap with Sweet Meaty Miso Sauce

INGREDIENTS (Serves 4)

- ☐ 16-20 dumplings of your choice (beef, pork, chicken, shrimp or sriracha chicken)
- ☐ 16-20 green lettuce leaves, washed and dried
- ☐ 1/2 lb ground meat of your choice (chicken, pork, beef or turkey)
- ☐ 4 tbsp sake
- ☐ 3 tbsp soy sauce
- ☐ 3 tbsp miso
- ☐ 3 tbsp sugar
- ☐ 1 tbsp water
- ☐ 2 tbsp finely chopped scallion
- ☐ 2 tsp grated ginger

DIRECTIONS

1. In a microwave safe bowl, mix miso, sugar and water. Microwave for 20 seconds and mix well. Then microwave for another 20 seconds and mix well.
2. In a frying pan, sauté ground meat until golden brown. Drain all the excess fat from the frying pan and turn on the heat again. Pour in sake and soy sauce and continue to cook the ground meat.
3. Add the miso mixture to the pan and cook until the sauce thickens. Add chopped scallion and grated ginger. Mix well and turn off the heat.
4. Put the meaty miso sauce in a small bowl.
5. Pan-fry the gyoza dumplings according to the instructions on the back of the package.
6. Assemble lettuce, pan fried gyoza and the sauce on a large serving plate.
7. Make an individual lettuce wrap by placing gyoza on top of lettuce, put sauce over and wrap the lettuce around.

*For a lighter variation, you can make the sauce without any meat. For a spicier, you can also add some sriracha sauce to the meaty miso sauce.

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New York Branch Tel. 908-525-4400 | 55 Wildcat Way, Linden, NJ 07036
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Baltimore Branch Tel. 301-604-5000 | 8611 Larkin Road, Savage, MD 20763

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www.crazycuizine.com
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Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor

★ Chopst cks NY available to p ck up

GROCERY

M2M B way & 114th — Japanese
2035 Broadway (bet 114th & 115th St.)
212-280-4600

Daiwobu Midtown West* — Japanese
36 W 56th St. (bet. 5th & 6th Ave.)
212-707-8525

Daiwobu Midtown East* — Japanese
129 E 47th St. (bet. 3rd & Lexington Ave.)
212-755-7380

Kataguri & Co. Inc* — Japanese
224 E 58th St. (bet. 2nd & 3rd Ave.)
212-755-3566

NIIGATA* — Japanese
12 East 49th St. (bet. 5th & Madison Ave.)
212-813-1009

Sonrise Mart Midtown* — Japanese
12 E 41st St. (bet. 5th & Madison Ave.)
646-380-9280

H Mart Han Ah Reum — Korean
25 W 32nd St. (bet. 5th Ave. & Broadway)
212-695-3283

Woorijip — Korean
12 W 32nd St. (bet. 5th Ave. & Broadway)
212-244-1115

Daiwobu Greenwich Village* — Japanese
48 8th Ave. (bet. 12th & 13th St.)
212-645-0237

Japan Premium Beef — Other
57 Great Jones St. (bet. Bowery & Lafayette)
212-260-2333

M2M E. Village — Japanese
55 3rd Ave. (bet. 10th & 11th St.)
212-353-2698

Sonrise Mart Astor Pl.* — Japanese
4 Stuyvesant St. 2 Fl. (bet. 9th St. & 3rd Ave.)
212-598-3040

New Kam Man, LLC.* — Chinese
200 Canal St. New York, NY 10013
212-571-0330

Ni Japanese Delicacies — Japanese
120 Essex St. (bet. Rivington & Delancey St.)
646-675-0324

Rosetta Wines* — Other
40 Exchange Pl. (bet. William & Broad St.)
212-361-0007

Tokyo Mart* — Japanese
91 Mulberry St. (bet. Bayard & Canal St.)
212-962-6722

Sonrise Mart SoHo* — Japanese
484 Broome St. (bet. Wooster St. & W. Broadway)
212-219-0033

Midoriya* — Japanese
167 N 9th St. (bet. Bedford & Driggs Ave.)
718-599-4690

Family Market* — Japanese
23-15 Broadway Astoria, NY 11106
718-956-7825

H Mart Willistoa Park* — Korean
400 Hillside Ave. Williston Park, NY 11596
516-853-0270

**Sobaya* ** — Japanese
73-05 Austin St. Forest Hills, NY 11375
718-268-7220

Tokyo foods* — Japanese
45-08 44th St. Sunnyside, NY 11104
718-392-2233

H Mart Great Neck* — Korean
495 Great Neck Rd. Great Neck, NY 11021
516-482-8113

Nara Japanese Foods* — Japanese
1164 Main St. Port Washington, NY 11050
516-883-1836

Shin Nippon Do* — Japanese
63 Nicholas Ave. Roslyn Heights, NY 11577
516-625-1614

DAIDO — Japanese
522 Mamaroneck Ave. White Plains, NY 10605
914-684-6735

Fuji Mart Scarsdale* — Japanese
816 White Plains Rd. Scarsdale, NY 10583
914-472-1488

H Mart Hartsdale* — Korean
371 North Central Ave. Hartsdale, NY 10530
914-448-8888

Kam Sen Foods* — Korean
22 Barker Ave. White Plains, NY 10601
914-428-4500

NIJIYA Market* — Japanese
16 N. Central Ave. Hartsdale, NY 10530
914-948-2179

Dishiaho* — Japanese
283 Halstead Ave. Harrison, NY 10528
914-835-4380

Feeling fiaa — Japanese
3715 Park Ave. Weehawken, NJ 07086
201-713-0699

Food Bazaar — Japanese
425 Anderson Ave. Fairview, NJ 07022
201-699-5674

Mitsuwa Marketplace* — Japanese
595 River Rd. Edgewater, NJ 07020
201-941-9113

Fuji Mart Connecticut* — Japanese
1212 Putnum Ave. Old Greenwich, CT 06870
203-698-2107

Meido* — Japanese
36 N. Narberth Ave. Narberth, PA 19072
610-747-0557

SAKAYA* — Sake/ Shochu
324 E. 9th St. (bet. 1st & 2nd Ave.)
212-505-7253

Rosetta Wines* — Sake
40 Exchange Pl. (bet. William & Broad St.)
212-361-0007

JAPANESE WHOLESALER

Central Boeki U.S.A., Ltd. — Food
55-30 48th St. Maspeth, NY 11378
718-729-8868

Daiei Trading Co., Inc.* — Food/ Sake
14-50 128th St. College Point, NY 11356
718-539-8100

JFC International Inc.* — Food/ Sake
56 Wildcat Way Linden, NJ 07036
908-925-4400

NY Mutual Trading Inc. — Food/ Sake
77 Metro Way Secaucus, NJ 07094
201-933-8555

PMAI — Beauty Products
600 Dell Road Carlstadt, NJ 07072
201 438-0445

Wine of Japan Import, Inc — Sake
235 West Parkway Pompton Plains, NJ 07444
973-835-4585

Wismettac Asian Foods, Inc. — Food/ Sake
702 Washington Ave. Carlstadt, NJ 07072
201 804-1600

SAKE

Gotham Wines & Liquors* — Sake/ Shochu
2517 Broadway (bet. 93rd & 94th St.)
212-932-0890

Garnet Wine & Liquors* — Sake/ Shochu
328 Lexington Ave. (at 68th St.)
212-772-3211

Mister Wright* — Sake/ Shochu
1583 3rd Ave. (bet. 88th & 90th St.)
212-722-4584

Ambassador Wine & Spirits* — Sake/ Shochu
1020 2nd Ave. (at 54th St.)
212-421-5078

Landmark Wine* — Sake/ Shochu
167 W. 23rd St. (at 7th Ave.)
212.242.2323

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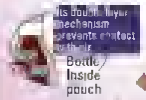

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Mixology Lab

Harsh weather in February is often a cause of illness. Nutritious and addictively tasty, the sake cocktail we feature this month helps boost your metabolism and gives you energy to fight the cold.

Sho Chiku Bai Extra Dry

Category: Junmai
Origin of production: California
Alcohol content: 15%
Bottle size: 18 L, 1.5 L, 375 ml
Features: Brewed with California rice and water from the Sierra Nevada Mountains, Sho Chiku Bai Extra Dry is a clean and dry junmai sake. With a light, pleasant aroma and clean, crisp flavor, it goes well with a variety of foods. It can be enjoyed at a wide range of temperature, from cold to warm.

Distributed by NY Mutual Trading, Inc.

Sake Bloody Mary

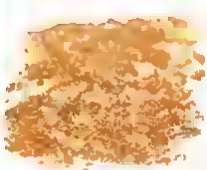
Cocktail recipe courtesy of Yoshiko Sakuma of Rabbit House

Created as one of Rabbit House's brunch drinks, Sake Bloody Mary is a refreshing, full-flavored and healthy cocktail that makes you want to drink more. The standard Bloody Mary is made with vodka, but Ms. Sakuma substitutes vodka with junmai sake and adds layers of spiciness to this concoction, giving it depth and heat. You still feel a pleasant chunk of tomato on the palate, which makes it a rich cocktail that is dangerously tasty, detoxifying, and fulfilling.

Ingredients: Serves 1
❑ 60 ml canned crushed tomato or fresh tomato ❑ 60 ml Sho Chiku Bai Extra Dry (junmai sake) ❑ 1/8 tsp horseradish ❑ ¼ tsp nori paste* ❑ 3 dashes sriracha ❑ ¼ tsp lime juice ❑ ¼ clove garlic, crushed ❑ Salt and pepper for taste ❑ Celery, pickled shishito pepper, lime wedge for garnish ❑ Salt rim (sea salt, black pepper, smoked paprika, cayenne pepper)

*You can buy nori paste in Japanese grocery stores.

Directions:
1. Mix tomato, sake, horseradish, nori paste, sriracha, lime juice and garlic in blender.
2. Pour in a glass garnished with salt rim.
3. Arrange celery, pickled shishito pepper and lime wedge to serve.



Takara Sake USA Inc.

Takara has been a leading producer of Sake in Japan for more than 170 years. Takara Sake USA, established in Berkeley in 1962, has used pure snow melt from the Sierra Nevada Mountains and superior rice from the fertile Sacramento Valley. To that, they applied traditional sake-making craft and modern technology to produce a sake worthy of the Takara mark. "Sho Chiku Bai" is Takara's main brand of sake in Berkeley as well as Japan, and it is the best selling sake in the United States. Its high quality and superior taste has made it America's favorite sake.

Takara Sake USA Inc.
708 Addison St., Berkeley, CA 94710
TEL. 510-540-8250 | www.takarasake.com

Rabbit House

Tucked in an intersection of the Lower East Side, SoHo and Chinatown, Rabbit House is a cozy restaurant and bar helmed by chef and sake sommelier, Yoshiko Sakuma. It serves a Japanese influenced menu comprised of items reflecting her 15 years of working in Western cuisine as well as a stellar alcohol collection. Chef Sakuma's creative Japanese tapas dishes are great with the sake, wine, and beer, which are also handpicked by her. She creates an atmosphere where even a woman out on her own can feel comfortable sipping liquor at a bar.

76 Forsyth St. (bet. Hester and Grand Sts.)
New York, NY 10002
TEL. 212-343-4200 | www.rabbithouse.nyc

Japanese Restaurant Review

Bessou
Kappo Totto
Tabata Ramen (Chelsea location)

Mixology Lab

Sake Bloody Mary
by Yoshiko Sakuma of Rabbit House

Listing

Japanese Restaurant

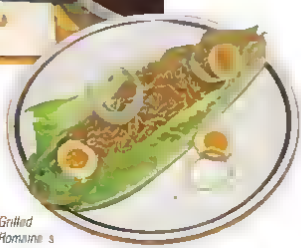
Bessou

5 Bleecker St. (bet. Bowery & Elizabeth St.), New York, NY 10012
TEL. 212-228-8502 | www.bessou.nyc
Tue-Thu 5:30-11 pm, Fri 5:30-11:30 pm, Sat, Sun 12 pm-3 pm, 5:30-11:30 pm

Bessou, a new restaurant in Noho featuring Japanese homestyle cooking, is a place where customers can feel at home, as its name literally means "second home." This spirit infuses not only the food but the décor as well, which is cozy with a Japanese flair. According to owner Maiko Kyogoku, the menu is based on utilizing ingredients that are readily available. This idea has roots in the Japanese concept of "mottainai" or "minimize waste", and Kyogoku uses what is on hand to create dishes that are familiar yet also unique. For example, the *Grilled Romaine* features soy pickled quail egg and jako (dried young sardines) with creamy sesame dressing, and Kyogoku describes it as a Japanese Caesar salad. She explains, "I'm interested in the different memories evoked by certain foods, as nostalgia is a big part of eating." One dish Americans might not know is *Inaniwa Udon*, which pays tribute to Kyogoku's mother's hometown of Akita Prefecture. These silky udon noodles can be enjoyed hot or cold, and are served with an assortment of beef, carrot and shishito pepper tempura and homemade dipping sauce. Bessou has extensive beer and sake offerings, and make sure to save room for unique desserts such as the hojicha tea affogato.

Inaniwa udon are flat and relatively thin noodles that are made by pulling and stretching. The noodles' signature traits are its silky smooth texture and springy bite. Bessou serves them "zaru" style with cold dipping sauce or hot in a warm shiitake and kombu dashi broth.

Cozy L-shaped dining area is full of homey and relaxing energy.



Grilled Romaine is Bessou's take on Caesar salad with updates such as sesame dressing and fried jako sardines in place of anchovies.

3 Best Sellers

- **Grilled Romaine** $14
- **Beef Short Rib Kakuni** $34
- **Inaniwa Udon** $24

Kappo Totto

458 W. 17th St., New York, NY 10011
TEL: 212-924-0017 | www.kappototto.nyc
Mon-Sat: 6-11 pm

New Yorkers are well versed in the Totto empire of yakiton, soba, robata and ramen, and Kappo Totto was the latest addition to this group last fall. Kappo is a concept best compared to the more familiar omakase and kaiseki dining styles. Like them, it is a multi-course prix fixe meal incorporating seasonality, but it doesn't have an association with sushi nor tea ceremony. Chef Kozo Morohashi interprets this traditional cuisine in a way that pleases his American customers, meaning he provides significant portions, incorporates local ingredients, and serves dishes according to the rhythm of the meal. Within Kappo Totto's cozy space, counter seats are prime real estate as they allow you to watch Morohashi work his magic in the open kitchen. Here, he whips up a steady flow of delicious dishes for the *Kappo Courses* ($65/$100), which change seasonally. Both begin with soup and several appetizers, are followed by larger dishes like lobster and steak, and finish with dessert. Those who have room left at the end can order things like sashimi, cooked fish and meat off the a la carte menu. Why not check out Totto's newest member for yourself?

Temari (small, ball shaped) Sushi is part of both courses, and is a great finish to a filling meal.

Deep Fried Oyster is a popular appetizer and part of the *Sekka Seasonal Course*.

Red Snapper over Rice with Dashi Broth can only be found on the a la carte menu.

Interior featuring dark wood, surrounded by a warm atmosphere.

3 Best Sellers

- **Deep Fried Oyster** $14 / Part of $65/$100 courses
- **Red Snapper over Rice with Dashi Broth** $16
- **Ball-Sheped Seshi** Part of $65/$100 courses

Tabata Ramen (Chelsea location)

NEW!

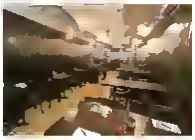
601 6th Ave. (bet. 17th & 18th Sts.), New York, NY 10011
TEL: 646-657-0257 | www.tabatanewyork.com
Mon-Sun: 11:30 am – 10 pm

Tabata Ramen is already a fixture in the city, and it opened its fourth location in Chelsea last December. According to owner Maung Linn, the appeal of his shop's offerings is that there is something for everyone whether you prefer shoyu, tonkotsu or tantan. Even vegetarians will be happy with the two options of spicy miso and citrus flavored kelp broth ramens. What's more, ramen is reasonably priced and doesn't hold back on volume. One unique offering at the newest location is *Maze Tan Tan Men*, a soupless ramen dressed with bold sesame sauce featuring miso ground pork, scallions and cabbage with the Okinawan flat noodles Linn favors. Another is *Sutamina Ramen*, spicy miso and soy flavored chicken broth with poached egg, leeks, scallions and thinly sliced Kobe beef (as opposed to the pork version served at other Tabatas). Signature *Tabata Ramen*, which is soybean powder and rich coconut milk infused with chicken broth and topped with mild spiced chicken stew, cilantro, crispy noodle, half ajitama and red onions, is also available for those craving this bestseller. For those looking for something to go with their noodles, appetizers such as edamame, buns and gyoza that pack a garlic punch round out the menu.

Sutamina Ramen is different from Tabata's other shops in that the meat is thinly sliced Kobe beef.

The garlic filled gyoza can become quite addicting!

Maze Tan Tan Men has a distinct sesame flavor that gets a kick from homemade chili oil.



Tabata's newest Chelsea location is a welcome addition.

3 Best Sellers

- **Setamina Ramen** $12
- **Meze Tantan Men** $13
- **Tebeta Remen** $12

Japanese Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch
M Tu W Day Closes | Delivery
Th F Sa Su | Family Dining
Romantic Dining | Local Favorite
Vegetarian Friendly | Business Dinner
* Chopsticks NY available to pick up

Upper West

Upper West — GO! GO! CURRY!

They serve Japanese-style thick curry sauce over well selected rice with your choice of topping. It's delicious, freshly made yet quick, cheap and high quality. That is why Go Go Curry is very addictive. Now You can enjoy Japanese comfort food in Harlem
567 W. 125th St. (at Broadway) | $8 5
646-833-7143 www.gogocurryusa-ny.com

Upper West — Amaya Fusion & Lounge
486 Amsterdam Ave. (bet. 82nd & 83rd St.) | $35
212-874-1078

Upper West — Bar Masa
Time Warner Ctr. 10 Columbus Cir. | $69 Su L
212-823-9800

Upper West — Ooo Japanese Restaurant
2016 Broadway (at 69th St.) | $20 L
212-877-5255

Upper West — Gari
370 Columbus Ave. (bet. 77th & 78th St.) | $80
212-362-4616

Upper West — Haru
433 Amsterdam Ave. (bet. 80th & 81st St.) | $35
212-579-5655

Upper West — Ichiu Restaurant
53 W. 106th St. (bet. Manhattan & Columbus Ave.) | $20 M
212-865-4488

Upper West — Jin Ramen*
3183 Broadway (at 125th St.) | $15 L
646-559-2662

Upper West — Jin Ramen*
452 Amsterdam Ave. (at 82nd St.) | $15 L
646-657-0755

Upper West — Kitaro
510 Amsterdam Ave. (bet. 84th & 85th St.) | $20 L
212-787-9009

Upper West — Kozan
695 Amsterdam Ave. (at 93rd St.) | $25 L
212-280-8098

Upper West — Kumo Sushi
168 W. 72nd St. (Columbus & Amsterdam Ave.) | $30
212-580-0228

Upper West — Mama Sushi
237 Dyckman St. (Broadway & Seaman Ave.) | $25 L
212-544-0003

Upper West — Masa Organic Cafe
646 Amsterdam Ave. (bet. 91st & 92nd St.) | $20 L
212-787-1110

Upper West — Masa
Time Warner Ctr. 10 Columbus Cir. 4th Fl. | $400 Su L
212-823-9800

Upper West — Matsa
483 Columbus Ave. (bet. 83rd & 84th St.) | $20 L
212-799-7322

Upper West — Momoya Amsterdam
427 Amsterdam Ave. (bet. 80th & 81st St.) | $42 L
212-580-0007

Upper West — Naba Harlem*
2367 Frederick Douglass Blvd. (bet. 127th & 128th St.) | $25 L
646-370-4008

Upper West — Naruto Ramen
2634 Broadway (at 100th St.) | $16 L
212-222-0229

Upper West — Next Door
113 W. 117th St. (Pinehurst & Fort Washington) | $25 L
212-663-2111

Upper West — Mimi
589 Amsterdam Ave. (bet. 87th & 88th St.) | $25 L
212-787-8318

Upper West — Rai Rai Ken*
1467 Amsterdam Ave. (bet. 131st & 133rd Ave.) | $15 L
917-639-3342

Upper West — RAKU
57 W. 76th St. (at Columbus Ave.) | $20
212-873-1220

Upper West — Sajs
256 W. 103th St. (Broadway & Amsterdam Ave.) | $15 L
212-865-5828

Upper West — Suma Sushi
964 Amsterdam Ave. (bet. 107th & 108th St.) | $25 L
212-280-5858

Upper West — Sun-Chan
2707 Broadway (bet. 103rd & 104th St.) | $25 L
212-749-5008

Upper West — Sushi Ikose
381 Lenox Ave. (bet. 128th & 130th St.) | $70
646-766-0555

Upper West — Sushi Yasaka*
251 W. 72nd St. (Broadway & West End Ave.) | $30 L
212-496-6460

Upper West — Sushi Yo 2
827 W. 181st St. (bet. Pinehurst & Cabrini) | $18 L
212-781-8833

Upper West — Tanzan
285 Columbus Ave. (bet. 73rd & 74th St.) | $32 L
212-580-7300

Upper West — Vine Sushi & Soke*
2453-55 Broadway (bet. 115th & 116th St.) | $20 L
212-222-3566

Upper West — Yasha Ramen
940 Amsterdam Ave. (bet. 108th & 107th Ave.) | $13 L
212-222-2345

Upper West — Zurutto
142 W. 72nd St. (Columbus & Amsterdam Ave.) | $20 L
212-498-0022

Upper East

Upper East — Aki Sushi
1425 York Ave. (bet. 75th & 76th St.) | $25 L
212-628-8885

Upper East — AMURA
1567 2nd Ave. (bet. 80th & 81st St.) | $23 L
212-772-1818

Upper East — A Asosee Sushi
1103 1st Ave. (bet. 60th & 61st St.) | $25 L
212-808-8228

Upper East — CHOCHIN
310 E. 83rd St. (bet. 1st & 2nd Ave.) | $15 W
212-439-1216

Upper East — Dongari
308 E. 82nd St. (bet. 1st & 2nd Ave.) | $40 M
212-737-6658

Upper East — Fuji Yama
1466 1st Ave. (bet. 76th & 77th St.) | $30 L
212-249-2722

Upper East — Ginza
800 Lexington Ave. (at 62nd St.) | $20 L
212-486-7838

Upper East — Haru
1329 3rd Ave. (at 76th St.) | $30 L
212-452-2230

Upper East — Haru Saka Bar
1327 3rd Ave. (at 76th St.) | $38 L
212-452-2230

Upper East — Ichiro
1694 2nd Ave. (bet. 87th & 88th St.) | $30 L
212-369-9300

Upper East — INASE
1586 1st Ave. (bet. 82nd & 83rd St.) | $40
212-628-1238

Upper East — IRON Sushi*
355 E. 78th St. (bet. 1st & 2nd Ave.) | $25 L
212-772-7880

Upper East — Isahama
1686 3rd Ave. (bet. 93rd & 94th St.) | $30 L
212-479-0088

Upper East — Ko Sushi (2nd Ave.)
1328 2nd Ave. (at 70th St.) | $31 L
212-439-1677

Upper East — Ko Sushi (York Ave.)
1619 York Ave. (bet. 85th & 86th St.) | $31 L
212-772-1038

Upper East — Kyoto Sushi
1240 Lexington Ave. (bet. 83rd & 84th St.) | $30 L
212-288-5024

Upper East — Matsu
411 E. 70th St. (bet. York & 1st Ave.) | $30 L
212-744-5454

Upper East — Momokawa
1486 1st Ave. (bet. 76th & 77th St.) | $35
212-256-0403

Upper East — Naruto Ramen*
1597 3rd Ave. (bet. 89th & 90th St.) | $10 L
212-289-7803

Upper East — Doki Sushi
1575 3rd Ave. (bet. 86th & 87th St.) | $35 L
212-828-3388

Upper East — Poke
343 E. 85th St. (bet. 1st & 2nd Ave.) | $30 Su
212-249-0589

Upper East — Sasabune
401 E. 73rd St. (bet. 1st & York Ave.) | $40 M Su
212-249-6503

Upper East — Shabu-Shabu 70*
314 E. 70th St. (bet. 1st & 2nd Ave.) | $25 L
212-861-5635

Upper East — Sushi of Gari
402 E. 78th St. (bet. 1st & York Ave.) | $60
212-517-5340

Upper East — Sushi Saki*
1143 1st Ave. (bet. 62nd & 63rd St.) | $57 Su
212-371-0238

Upper East — Sushi Suki
1577 York Ave. (bet. 83rd & 84th St.) | $20 L
212-249-3766

Limited Time Offer
Tori Mega Ramen
$17.50
Available Only at the Hell's Kitchen location!
Best Seller!
Chicken Katsu Buns $4
+ Melt Cheese $1
Happy Hour - Ramen Set-
Tue-Fri 11:30am-3:45pm
Mon-Fri 4:30-6:30pm
Char Siu Mayo Don $6.00 → $3.00
Spicy Tuna Don $7.00 → $3.50
Uni Don $7.95 → $3.95
TOTTO RAMEN
TOTTO RAMEN Hell's Kitchen
464 W. 51st St. (bet. 9th & 10th Ave.) 646-596-9056
Mon 4:30-11pm Tue-Sat 11:30am-3:45pm 4:30-11pm
Sun 11:30am-9:30pm

Upper East **Taaashi**
1372 York Ave (bet. 73rd & 74th St.) $61
917-265-8254

Upper East **Taaashi Sashi Sake Bar***
1372 York Ave (bet. 73rd & 74th St.) $55
917 265-8254

Upper East **Taazaa**
988 2nd Ave. (bet. 52nd & 53rd St.) $35
212-980-5800

Upper East **Totoya**
1144 1st Ave (at 63rd St.) $25
212-751-6123

Upper East **Wajima**
134 E. 61st St. (bet. Lexington & Park Ave.) $30
212-813-9065

Upper East **YUKA***
1567 2nd Ave. (bet. 80th & 81st St.) $25
212-772-9476

Upper East **Yuka**
1531 York Ave. (at 81st St.) $25
212-606-5100

Midtown West

Midtown West **GO! GO! CURRY!***

The triple crown winner of Japanese curry contest is the one and the only curry specialty restaurant. They are known for long lines of diners and now take advanced orders. Delivery available in Midtown West and East for a limited time. Details on website.
273 W 38th St. (bet. 7th & 8th Ave.) $8.5
212-730-5555 www.gogocurryusa-ny.com

Midtown West **Yama Ramea**

Yama Ramen is a new Japanese restaurant near Rockefeller Center. They serve a wide variety of sushi rolls, appetizers and ramen for an affordable price. Delivery service also available.
60 W 48th St. (bet. 5th & 7th Ave.) $15
212-832-6688 www.yamaramen.com

Midtown West **Ai's Sushi**
374 W 48th St. (at 9th Ave.) $15
212 265-5696

Midtown West **Bamboo 52**
344 W 52nd St. (bet. 8th & 9th Ave.) $12
212-315-2777

Midtown West **Beaihaaa**
47 W 56th St. (bet. 5th & 6th Ave.) $30
212-581-0330

Midtown West **OONBURI-YA***
253 W. 55th St. (bet. Broadway & 8th Ave.) $25
212-245-7909

Midtown West **Haaami Sushi**
857 9th Ave. (bet. 55th & 56th St.) $15
212-315-3161

Midtown West **Haru**
229 W. 43rd St. (at 7th Ave.) $35
212 398-3610

Midtown West **Ichimasa**
302 W 50th St. (bet. 8th & 9th Ave.) $20
212-315-4100

Midtown West **Inakaya**
231 W. 40th St. (bet. 7th & 8th Ave.) $45
212-354-2195

M dtown West **IPPUDO NY WESTSIDE**
321 W. 51st St. (bet. 8th & 9th Ave.) $32
212-974-2500

Midtown West **Iroha**
152 W 49th St. (bet. 6th & 7th Ave.) $30
212 398-9049

Midtown West **ISE Meakai-tai 56**
56 W. 56th St. (bet. 5th & 6th Ave.) $25
212 707-9702

Midtown West **KATSUHAMA55***
43-45 W. 55th St. (bet. 5th & 6th Ave.) $18
212-541-7145

Midtown West **Kodama 45**
301 W. 45th St. (at 8th Ave.) $25
212-582-8065

Midtown West **Koi**
40 W. 40th St. (bet. 5th & 6th Ave.) $60
212-921-3330

Midtown West **Mira Sushi***
4 W 22nd St. (bet. 5th & 6th Ave.) $11
212 889-7865

Midtown West **Monster Sushi**
22 W. 46th St. (bet. 5th & 6th Ave.) $30
212-398-7707

Midtown West **Natsumi**
225 W. 50th St. (bet. Broadway & 8th Ave.) $40
212 258-2968

Midtown West **Nippori***
245 W. 51st St. (bet. Broadway & 8th Ave.) $30
646-864-5332

Midtown West **NOBU 57**
40 W. 57th St. (bet. 5th & 6th Ave.) $100
212 757-3000

Midtown West **Ocha**
350 W. 46th St. (bet. 8th & 9th Ave.) $25
212-581-3198

M dtown West **Ootoya Times Square**
141 W 41st St. (bet. 6th Ave. & Broadway) $20
212-704-0833

Midtown West **SAIKAI Omrag Bar**
24 Greenw ch Ave. (bet. Charles & W 10th Sts.) $30
646-638-5693

Midtown West **Saka Bar Hagi**
152 W. 49th St. (bet. 6th & 7th Ave.) $25
212 764-0548

Midtown West **Sake Bar Hagi 46**
358 W 46th St. (bet. 8th & 9th Ave.) $30
212-956-2425

Midtown West **Sapporo***
152 W. 49th St. (bet. 6th & 7th Ave.) $18
212-489-0972

Midtown West **Shimizu**
312 W. 51st St. (bet. 8th & 9th Ave.) $35
212-581-1581

Midtown West **Soba Nippaa***
18 W. 52nd St. (bet. 5th & 6th Ave.) $30
212-485-2525

Midtown West **Sushi Dama**
330 W. 56th St. (bet. 8th & 9th Ave.) $45
212 707-8608

Midtown West **Sushi of Gari 46**
347 W. 46th St. (bet. 8th & 9th Ave.) $80
212 957 0046

Midtown West **Sushi Osaka**
535 8th Ave. (W 36th & 37 th St.) $15
212-629-9702

YAMA RAMEN
ramen & sushi bar
GET 10% OFF
FOR DINNER
*Can't be combined with other coupon or promotion. Only one coupon per table. Dine-in only. Valid until February 28, 2017
Please mention Chopsticks NY
GRAND OPENING
212-832-2288 / 212-832-6688
60 W. 48th St. 2nd Fl. (bet. 5th & 6th Aves.)
Order Online @ www.yamaramen.com

Midtown West **Sashiden***
123 W 43th St. (bet. 6th & 7th Ave.) $45
212-398-2800

Midtown West **Sushiya***
28 W 56th St (bet. 5th & 6th Ave.) $20
212-247-5755

Midtown West **TABATA RAMEN***
540 9th Ave (bet. 39th & 40th St.) $15
212-290-7631

Midtown West **TABATA RAMEN***
557 9th Ave (btw. 37th & 38th Sts.) $15
212-465-2418

Midtown West **Terakawa Ramen**
885 9th Ave (bet. 57th & 58th St.) $12
212-307-0170

Midtown West **Totto Ramen W. 51ad**
464 W. 51st St. (bet. 9th & 10th Ave.) $20
646-596-9056

Midtown West **Totto Ramen W. 52nd**
366 W. 52nd St. (bet. 8th & 9th Ave.) $20
212-582-0052

Midtown West **Yakitori TOTTO**
251 W. 55th St. (bet. Broadway & 8th Ave.) $45
212-245-4556

Midtown West **Yummy Sushi***
30 Rockefeller Plaza Concourse Level $10
212-459-2100

* Chopsticks NY available to pick up

Midtown East

Midtown East **GO! GO! CURRY!***

East 53rd Stand um is the 8th locat on of Go! Go! Curry! in NYC. They provide large portions at a reasonable price. Its 8-seat dining room is easily filled up during lunch and dinnertime. They also offer free delivery.
235 E. 53rd St. (bet. 2nd & 3rd Ave.) $8.5
646-478-0258 www.gogocurryusa-ny.com

Midtown East **Nishida Shoten**

Nishida Shoten is a ramen shop offering a wide range of menu items like tonkotsu ramen, udon soup and Izakaya style appetizers as well as over 30 different kinds of "cup sake". With the decor reminiscent of the old Japan, enjoy a unique experience like no other.
202 E. 49th St. (bet. 1st & 2nd Ave.) $13
212-306-0791 www.ramenjoe.com

Midtown East **Sakagura***

Largest sake bar in the world! Serving over 200 varieties of sake and seasonal daily specials. Homemade soba and lunch set of soba & rice bowl are popular. Tucked away hideout is located on the basement level & perfect for couples. Private parties available.
211 E. 43rd St. B1F (bet. 2nd & 3rd Ave.) $50
212-953-7253 www.sakagura.com

Midtown East **Aburiya Kinnosuke***
213 E. 45th St. (bet. 2nd & 3rd Ave.) $65
212-867-5454

Midtown East **Arata Sushi**
1047 2nd Ave. (bet. 55th & 56th St.) $20
212-371-8338

Midtown East **Azusa**
3 E. 44th St. (bet. Madison & 5th Ave.) $35
212-681-0001

Midtown East **Gyu-Kaku***
805 3rd Ave., 2 Fl. (at 50th St.) $40
212-702-8816

Midtown East **Hakubai**
The Kitano Hotel, 66 Park Ave. (at 38th St.) $56
212-885-2000

Midtown East **Hatsuhana**
17 E. 48th St. (bet. Madison & 5th Ave.) $50
212-355-3345

Midtown East **Hida-Chaa Ramen**
241 E. 52nd St. 2 Fl. (bet. 2nd & 3rd Ave.) $20
212-813-1900

Midtown East **HINATA**
159 E. 55th St. (bet. 3rd Ave. & Lex.) $20
212-665-2974

Midtown East **Hiroshi Japanese Fusion**
585 3rd Ave. (bet. 38th & 39th St.) $25
212-661-5266

Midtown East **Izakaya Ariyoshi**
225 E. 53rd St. (bet. 2nd & 3rd Ave.) $25
212-319-3940

Midtown East **Izakaya Riki**
141 E. 45th St. (bet. 3rd & Lexington Ave.) $40
212-681-5504

Midtown East **Jukai**
237 E. 53rd St. (bet. 2nd & 3rd Ave.) $30
212-588-8785

Midtown East **Kajitsu**
125 E. 39th St. (bet. Lex & Park Ave.) $80
212-228-4873

Midtown East **KATSUHAMA47***
11 E. 47th St. (bet. Madison & 5th Ave.) $18
212-758-5809

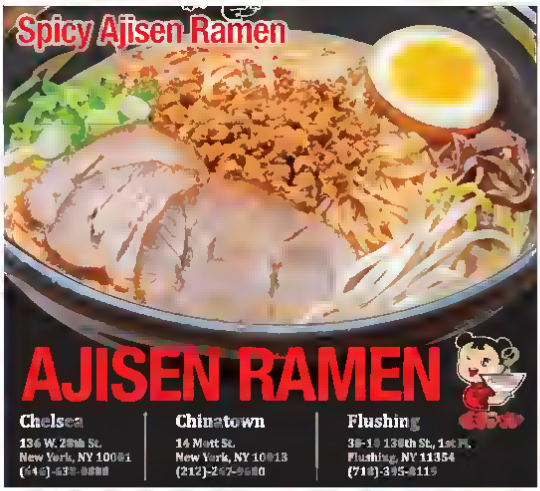
Midtown East **Kokage**
125 E. 39th St. (bet. Lex & Park Ave.) $35
212-228-4873

Midtown East **Karuma Zushi**
7 E. 47th St. 2 Fl. (bet. Madison & 5th Ave.) $100
212-317-2802

Midtown East **Lucky Cat**
232 E. 53rd St. (bet. 2nd & 3rd Ave.) $30
212-838-5333

Midtown East **Nada-Sushi**
35 E. 50th St. (bet. 3rd & Lexington Ave.) $25
212-838-2537

ZURUTTO
Ramen & Gyoza Bar
Zurutto Ramen & Gyoza Bar
142 W. 72 St. (Bet. Columbus & Amsterdam Aves.) 212-498-0022
Come and enjoy ramen, gyoza and great service!



ADVERTISEMENT

A Sushi Haven for One Lucky Community

While Chef Charlie Yeh offers a traditional take on nigiri and sashimi, he will also create rolls that cater to the Western palate, and even takes suggestions for new items from his many regulars. The combination of lobster with thick pieces of salmon and tuna are excellent.

The crunch of the chip and the texture of the seaweed, avocado and spicy tuna are perfectly balanced

The relaxing setting is perfect for a date or a family night out.

While enjoying a meal at a 'special occasion' restaurant may be great, few experiences beat the comfort and familiarity of being a regular customer at a neighborhood restaurant. Take, for instance, Sumo Sushi in the town of Pennington, New Jersey. For the past 14 years, this unpretentious spot has served wonderful sushi and sashimi utilizing high quality fish from True World Foods, in a setting that has grown into a haven for locals seeking a relaxing and delicious place to visit time and time again.

Located just minutes from Princeton, Sumo Sushi is run by chef and owner Charlie Yeh, who grew up in the restaurant business in his native Taiwan. Since opening Sumo, he has maintained his business with the approach that he wants to fill his customers every wish. A new visitor will immediately see Sumo's popularity the moment they sit down at the sushi counter, as the display case is brimming with an impressive array of fish. With the many customers Chef Yeh has to accommodate, he always needs to have a high volume of fresh fish at the ready – especially in order to fulfill the many orders for his custom sushi rolls. The rolls, including the *Sushi Bullet* and *Three Amigo* have memorable names and equally unforgettable flavor. The best-selling *New Year Roll*, a combination of lobster, salmon, and tuna is particularly wonderful. The *Sushi Nacho* appetizer, which puts spicy tuna, avocado, and seaweed on crisped skin is a savory bite to remember.

"True World Foods has made my life so much easier," shared Chef Yeh. "Not just because they can provide me with the best quality fish at excellent prices, but also because they are certified. Whether it is Bluefin tuna or salmon or uni, I know exactly where my fish is coming from. This makes a huge difference not only when it comes to educating my customers, but also with day to day regulations I have to deal with." These days, True World Foods provides 99% of the fish for Chef Yeh. Chef Yeh also discussed how True World Foods is a part of the fabric of his community. Along with regulars who come and suggest new rolls, or bring to generously share a new wine or sake they have purchased in New York City [Sumo is BYOB], his True World Food contacts also stop in regularly. "I've seen my representatives become managers and they still make sure to visit me not just regarding business, but just because. It makes a real difference."

Next time you're in the area, don't forget to drop by Sumo Sushi. You will see – and taste – the difference as well.

Sumo Sushi
125 Main St., Pennington, NJ 08534
TEL. 609-737 8788

True World FOODS

About True World Foods Dedicated to providing our customers the highest quality freshest and tastiest products everyday!

32-34 Papetti Plaza, Elizabeth, NJ 07206 / TEL: 908-351-9090
www.trueworldfoods.com / info@trueworldfoods.com

Midtown East **Nare Sushi**
115 E 57th St (bet. Lexington & Park Ave.) $25
646-476-0061

Midtown East **NIKAI***
630 3rd Ave 2nd Fl (at 41st St.) $12
212-855-9455

Midtown East **Nippon***
155 E 52nd St (bet. 3rd & Lexington Ave.) $49
212-758-0226

Midtown East **NORIKOH**
10 E 39th St (bet. Madison & 5th Ave.) $25
646-819-6776

Midtown East **ONODERA**
461 5th Ave (bet. 40th & 41st St.) $70
212-389-0925

Midtown East **Ramen Takemi***
517 3rd Ave (bet. 34th & 35th St.) $10
212-679-2752

Midtown East **Shinbashi***
7 E. 48th St (bet. Madison & 5th Ave.) $30
212-813-1005

Midtown East **Shinya Shokudo**
249 E 52nd St (bet. 2nd & 3rd Ave.) $20
212-980-1234

Midtown East **Shochu & Tapas AYA**
247 E. 50th St. (bet. 2nd & 3rd Ave.) $30
212-715-0770

Midtown East **Soba TOTTO**
211 E. 43rd St. 1 Fl (bet. 2nd & 3rd Ave.) $40
212-557-8200

Midtown East **Sushi Time**
1121 2nd Ave (at 44th St.) $20
212-813-8263

Midtown East **Sushi Yoe**
249 E. 51st St (bet. 2nd & 3rd Ave.) $85
212 752-2987

Midtown East **SushiAna**
38 E. 51st St (at Park Ave.) $50
212-755-1780

Midtown East **Sushiden**
19 E. 49th St. (bet. Madison & 5th Ave.) $45
212-758-2700

Midtown East **TOMI JAZZ**
239 E. 53rd St. (bet. 2nd & 3rd Ave.) $30
646-497-1254

Midtown East **Totto Ramen E. 52nd**
248 E. 52nd St. (bet. 2nd & 3rd Ave.) $20
212-421-0052

Midtown East **West Udon Izakaya**
150 E. 49th St. (bet. 3rd & Lexington Ave.) $10
212 922 0677

Midtown East **Yakiniku GEN***
250 E. 52nd St. (bet. 2nd & 3rd Ave.) $50
212-602-4129

Midtown East **YAMA Restaurant**
306 E. 49th St. (bet. 1st & 2nd Ave.) $28
212 355-3370

Korea Town

Koreatown **Ichi Umi Restaurant***
11 E. 32nd St. (bet. Madison & 5th Ave.) $30
212 725-1333

Koreatown **Izakaya MEW***
53 W. 35th St. (bet. 5th & 6th Ave.) $25
646-998-3264

Koreatown **Toyama Sushi**
11 W. 36th St. (bet. 5th & 6th Ave.) $22
212-967-0541

Chelsea

Chelsea **eanju***

A self-service restaurant conveniently located near Union Square station. Eanju features an original menu created by the Japanese owner. There are many items to choose from including sushi, bento, ramen, udon, daily donburi and sake.
20 E 17th St. (bet. 5th Ave. & Broadway) $10
646-336-7004

* Chopsticks NY available to pick up

Chelsea **GO! GO! CURRY!***

Chelsea Stadium is the 4th location of Go! Go! Curry! in NYC. "Katsu curry", "Home-run curry" and "Grand Slam" are always popular among New Yorkers. On the 5th, 15th and 25th of each month, get free topping coupons on purchase for GO GO DAY.
14 W 19th St (bet. 5th & 7th Ave.) $8
212-255-4555 www.gogocurryusa-ny.com

Chelsea **AA Ichihan Sushi**
213 W 23rd St. (bet. 7th & 8th Ave.) $15
212-675-6166

Chelsea **Ajisea Ramen***
136 W 28th St. (bet. 6th & 7th Ave.) $16
646-838-0601

Chelsea **Asuka Sushi**
300 W 23rd St. (at 8th Ave.) $25
212 727-0868

Chelsea **Blue Ginger**
108 8th Ave (bet. 15th & 16th St.) $30
212-352-0311

Chelsea **Hanamizuki Cafe***
143 W 24th St (bet. 6th & 7th Ave.) $9
212-695-5533

Chelsea **Izakaya NoMad**
13 W 28th St (bet. 5th & 6th Ave.) $25
212 213-5258

Chelsea **KAPPO TOTTO**
458 W. 17th St. (bet. 9th & 10th Ave.) $70
212 924-0017

Chelsea **Kiku Sushi**
235 9th Ave (bet. 24th & 25th St.) $15
212 627-8980

Chelsea **Momoya Chelsea**
185 7th Ave (at 21st St.) $40
212-989-4466

Chelsea **Moostar Sushi**
158 W 23rd St (bet. 6th & 7th Ave.) $30
212-620-9131

Chelsea **MORIMOTO**
88 10th Ave (bet. 15th & 16th St.) $90
212-989-8883

Chelsea **Naka Naka**
458 W. 17th St (bet. 9th & 10th Ave.) $50
212-929-1544

Chelsea **Ootoya Chelsea**
8 W. 18th St. (bet. 5th & 6th St.) $20
212-255-0018

Chelsea **Ushiwakamaru**
382 W 23rd St (bet. 8th & 9th Ave.) $80
917 639-3040

Chelsea **Yakiniku Futago**
37 W 17th St (bet. 5th & 6th Ave.) $29
212 620-0229

Gramercy

Gramercy **15 EAST**
15 E. 15th St. (bet. Union Sq. W. & 5th Ave.) $80
212 647-0015

Gramercy **Aji Sushi**
518 3rd Ave. (bet. 34th & 35th St.) $25
212-686-2055

Gramercy **Choshi***
77 Irving Place (at 19th St.) $20
212-420-1419

Gramercy **Hane**
346 1st Ave. (at 20th St.) $30
212-598-0135

Gramercy **Haru**
220 Park Ave. S. (at 18th St.) $30
646-428-0885

Gramercy **Mishima***
154 Lexington Ave (bet. 30th & 31st St.) $25
212 532-6506

Gramercy **Momokawa**
157 E. 28th St (bet. 3rd & Lexington Ave.) $35
212-684-7830

Gramercy **Sushi SAMBA**
245 Park Ave S (bet. 19th & 20th St.) $35
212-475-0377

Gramercy **Sushi SEN-NIN**
30 E. 33rd St. (bet. Park Ave. S. & Madison Ave.) $40
212-889-2208

Gramercy **Tsuru Toa Taa**
21 E 16th St (bet. Broadway & 5th Ave.) $30
212-989-1000

Gramercy **YAMA Restaurant**
122 E 17th St (at Irving Pl.) $20
212-475-0899

West Village

West Village **GO! GO! CURRY!***

With the motto "Everything for your genki vigor!" 5th 15th 25th are Go Go Day. Order any kind of Curry and you can receive one free topping coupon. Vegetable Curry is now available at the Washington Square Park Station location. They offer free delivery.
231 Thompson St (bet. W 3rd & Bleecker St.) $8.5
212-505-2555 www.gogocurryusa-ny.com

West Village **Cho Cho San***
15 W 18th St (bet. 5th & 6th Ave.) $25
212-473-3333

West Village **Dojo Restaurant***
14 West 4th St (at Mercer St.) $25
212-505-8943

West Village **EN Japanese Brasserie**
435 Hudson St (at Leroy St.) $40
212-647-9135

West Village **Hakata Tonton***
51 Grove St (bet. 7th Ave. & Bleecker St.) $25
212-242-3693

West Village **Marumi**
548 LaGuardia Pl (bet. Bleecker & 3rd St.) $30
212-979-7055

West Village **MEW MEN**
7 Cornelia St (bet. W. 4th & Bleeker St.) $18
212-727-1050

West Village **Mikado***
525 6th Ave (bet. 13th & 14th St.) $20
212-255-8511

West Village **Mi-Na Sushi Totoya**
436 6th Ave (bet. 12th & 13th St.) $25
917-675-8842

West Village **Miyabi**
121 W 3rd St (bet. MacDougal St. & 6th Ave.) $15
212-228-1698

West Village **Miyagi**
220 W 13th St (bet. 7th & Greenwich Ave.) $25
212-620-0830

West Village **Nagomi**
175 Prince St (bet. Thompson & Sullivan St.) $35
212-387-8230

West Village **Ramen Takumi***
1 University Pl (bet. University Pl & Waverly Pl.) $13
212-228-2752

West Village **Ramen-Ya West 3rd**
133 W 3rd St (bet. Macdougal & 6th Ave) $15
212-254-8928

West Village **Ramen-Ya West 4th**
181 W 4th St (bet. 6th & 7th Ave.) $15
212-989-5440

West Village **Reckmeisha***
11 Barrow St (bet. 4th & Bleecker St.) $35
212-675-7775

West Village **Saikai**
24 Greenwich Ave (at 10th St.) $50
646-838-8698

West Village **Soto**
357 6th Ave (bet. 4th St. & Washington Pl.) $50
212-414-9068

West Village **Souan Restaurant***
28 E. 13th St (bet. University Pl. & 5th Ave.) $20
212-627-7750

West Village **Sushi Mamho**
256 Bleecker St. (bet. Leroy & Commerce St.) $18
212-475-5885

West Village **Sushi Yawa**
25 W 8th St (bet. 5th & 6th Ave.) $30
212-253-9848

West Village **Tomoe Sushi**
172 Thompson St (bet. Houston & Bleecker St.) $40
212-777-0348

West Village **Umami Shoppu***
613 6th Ave (bet. 13th & 14th St.)
212-229-9591

East Village

East Village **Cha-An**

Serving a wide variety of tea from China, Japan and India as well as original sweets created by our pastry chef. The Daily Special Set for lunch or dinner. Get well with wine or sake. Traditional tea ceremony in Sa ka-do (tatami tea room) is available by reservation.
230 E 9th St 2Fl (bet. 2nd & 3rd Ave.) $20
212-228-8090 www.chaanteahouse.com

East Village **Curry-Ya**

Your hunger will undoubtedly be satisfied at Curry Ya. Gourmet Japanese Curry boasts amazingly rich and complex flavors, and its intimate interior and atmosphere makes anyone feel comfortable dining alone or with friends. Lunch Set available from noon to 4 pm.
214 E 10th St (bet. 1st & 2nd Ave.) $20
386-602-8773 www.nycurry-ya.com

* Chopsticks NY available to pick up

East Village — Otafuku × Medetar²

Otafuku x Medetar spec alizes n popular Japanese comfort food Takoyaki (octopus balls) and Okonomi yaki (pancakes as wel as Medeta (Ha yaki) and Yakisoba. Our food will make you feel like you are n downtown Tokyo

220 E 9th St (bet 2nd & 3rd Ave.) $7 L
646-998-3438

East Village — Rai Rai Ken²

Have you ever seen the movie Tampopo – a Japanese cult mov e about sizzling ramen noodle soup? Rai Ra Ken lets you experience the real Tokyo ramen w t out the t ip. Don t forget our homemade gyoza too. They guarantee no most delightful experience!

21¤ E. 10th St. (bet. 1st & 2nd Ave.) $15 L
212-477-7030

East Village — Rice Burger Yonekichi

Rice burgers have arrived in the East Village. The "buns" are rice patties that are 100% add ive-free and grilled to order w th just a slight brush of soy sauce. Enjoy this s mple taste of rice wh le savoring our umami-l eaded f l ngs.

230A E. 9th St. (bet. 2nd & 3rd Ave.) $14 D L
646-895-9795 www.yonekichny.com

East Village — Beroa Beroa

164 1st Ave. (at 10th St.) $30
212-477-1005

East Village — Bessou

5 Stuyvesant St. (bet. Elizabeth & Bowery St.) $40
212-228-8502

East Village — Sobaya²

Making soba by hand daily from h gh quality buckwheat flour imported from Japan. All natural ingred ents make soba a healthy meal. Try Lunch Box $15 with soba or udon s de d shes and dessert. Daily spec al appetizers and sake selection ava lable for d nner.

229 E. 9th St. (bet. 2nd & 3rd Ave.) $20 D L
212-533-6966 www.sobaya-nyc.com

East Village — Umaate

Umaate is a Japanese comfort food restaurant n East Village with a f ne selection of sake and over 50 k nds of shochu. All authent c Japanese f ame- tyle dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from G to Islands of Japan).

¤9 E. 3rd St. (bet. 1st & 2nd Ave.) $20 D
646-654-1122 www.downtownumai no e com

East Village — Cho-Ku Restaurant

58 1st Ave. (bet. 3rd & 4th Sts.) $10 L D
212-388-0885

East V lage — Gyu-Kaku*

34 Cooper Sq. (bet. 4th St. and Astor Pl.) $40 L D
212-475-2969

East Village — Haketa Hot Pot

5¤ St. Marks Pl. (bet. 1st & 2nd Ave.) $30 D
212-533-7711

East Village — Hasaki²

210 E. 9th St. (bet. 2nd & 3rd Ave.) $40 D L
212-473-3327

East Village — Hi-Collar

214 E. 10th St. (bet. 1st & 2nd Ave.) $20 L D
212 777 7018

East Village — IPPUDO NY

65 4th Ave. (bet. 9th & 10th St.) $29 L D
212-388-0¤88

East Village — IRON Sashi²

212 10th St. (bet 1st & 2nd Ave.) $25 D L
212-228-0102

East Village — Izakaya

329 East 6th St. (bet. 1st & 2nd Ave.) $40 D
917-457 1284

East Village — JEWEL BAKO

239 E. 5th St. (bet. 2nd Ave. & Cooper Sq.) $45 Su D
212-979-1012

East Village — Kambi Ramen House²

351 E. 14th St. (bet. 1st & 2nd Ave.) $15 L D
212-228-13¤¤

East Village — Kanka²

25 St. Marks Pl. (bet. 2 d & 3rd Ave.) $25 D
212-254-¤363

East Village — Kyo Ya

54 E. 7th St. (bet. Ave. A & 1st Ave.) $42 M D
212 502 4140

East Village — May's Place Sashi

121 2nd Ave. (bet. 7th St. & St. Marks Pl.) $15 D L
212 533-8449

East V lage — MINCA

535 E. 5th St. (bet. Ave. A & B) $10 L D
212-505-¤001

East Village — OH! Taisha*

¤ St. Marks Pl. (bet. 2nd & 3rd Ave.) $20 D
212-673-1300

East Village — Ootoya Greenwich Village

41 E. 11th St. (at University Pl.) $20 L D
212-473-0300

East Village — Ramen Misoya New York

129 2nd Ave. (bet. 7th St. & St. Marks Pl.) $10 L D
212-577-4825

East Village — Ramen Setagaya *

34A St. Marks Pl. (bet. 2nd & 3rd Ave.) $13 L D
212 387 7¤5F

East Village — Robataya NY

231 E. 5th St. (bet. 2nd & Stuyvesant St.) $50 L D
212-979-9674

East Village — Saka Bar Oecibal

240 E. 9th St. (bet. 2nd & 3rd Ave.) $40 D
212 979-2733

East Village — Shaba-Tatsu²

216 E. 10th St. (bet. 1st & 2nd Ave.) $30 D
212-477-2972

East Village — Sobakoh*

309 E. 5th St. (bet. 1st & 2nd Ave.) $15 L D
212-254-2744

East Village — Souen East Village*

328 E. 6th St. (bet. 1st & 2nd Ave.) $15 L D
212 380-1155

East Village — Sushi Ooyo

110 1st Ave (bet. 7th & 8th St.) $31 M Su D
646-492 3¤5¤

East Village — Takahachi East Village

95 Ave. A (at 6th St.) $25 D
212-505-6524

East Village — Udon West*

11 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20 L D

East Village — Uogashi

188 1st Ave. (bet. 11th & 12th St.) $30 M L D
212-253-062¤

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Feb 10 – Feb 18

Valentine's Day Tasting Menu 6course - $95

We have a private dining room (from 6 to12 people)
Please make a reservation

917 388 3596 teisui.nyc

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Monday - Wednesday 5:30 pm - 10:30 pm
Thursday - Saturday 5:30 pm - 11:00 pm

TEISUI

< Tue - Thu >
Dinner 5:30pm-10:30pm

< Fri >
Dinner 5:30pm-11pm

< Sat >
Brunch 1pm - 4pm
Dinner 5pm - 11pm

< Sun >
Brunch 1pm - 4pm
Dinner 5pm - 10pm

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East Village
181 1st Ave., New York NY 10009
(bet. 11th & 12th Sts.)
212-253-0626 uogashinyc.com
@uogashinyc

East Village **Village Yokocho**
6 Stuyvesant St 2Fl (bet. 9th St. & 3rd Ave.) $20
212-598-3041

East Village **Wesan**
108 E 4th St (bet 1st & 2nd Ave.) $35
212 777 1978

East Village **Yakiniku West***
218 E 9th St. (bet 2nd & 3rd Ave.) $25
212-979-9238

East Village **Yokiton Torsho***
5 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-228-5086

East Village **Yoshi Sushi***
131 Ave. A (bet. St. Marks Pl. & 9th St.) $25
212-420-5305

East Village **Yube Restaurent**
109 E 9th St. (bet. 3rd & 4th Ave.) $40
212 777 9188

East Village **Zen 6***
328 E 6th St. (bet. 1st & 2nd Ave.) $15
646-423-8471

East Village **Zen 6***
31 St. Marks Pl. (bet. 2nd & 3rd Ave.) $12
212-533-6155

East Village **ZUNOO-YA**
84 E 10th St (bet. 3rd & 4th Ave.) $20
917-634-3548

Lower Manhattan

Lower Mhn **GO! GO! CURRY!***
World Trade Center Stedium is their 3rd location after Times Square and Washington Square Park Stedium. On the 5th, 15th and 25th of each month, get free topping coupons on purchases for GO GO DAY. Check the website for special promo
12 John St. (bet. Broadway & Nassau St.) $8.5
212-406-5555 www.gogocurryusa-ny.com

Lower Mhn **Ajisen Ramen***
14 Mott St. (bet. Worth & Bayard St.) $16
212-267 5980

Lower Mhn **Kuu Ramen**
Kuu Ramen
Chef Taka, from Sapporo meticulously crafts his chicken broth by simmering it for over 6 hours, layering various ingredients to give it a depth of flavor. Delivery available so a hot bowl of authentic ramen is only a phone call away. Enjoy it at home and off ce
20 John St. (bet. Broadway & Nassau St.) $15
212-571 7177 www.kuuramen.com

Lower Mhn **Azasu**
48 Clinton St (bet. Stanton & Rivington St.) $30
212 777-7089

Lower Mhn **Bento Sushi***
32 Broadway (at Morris St.) $8
212 747-0994

Lower Mhn **Japonese Curry Goemon**
29 Kenmare St (bet. Elizabeth & Mott St.) $15
212-226-1262

Lower Mhn **KOMEWAZA**
40 Water St. (at Countess Slip) $17
646-368-1727

Lower Mhn **NY Sushi Ko**
51 Clinton St. (bet. Rivington & Delancey St.) $61
917 734-5057

Lower Mhn **Rabbit House**
78 Forsyth St. (bet. Canal & Hester St.) $20
212 343-4200

Lower Mhn **Yokiton Tora**
72 Kenmare St. (bet. Mulberry & Mott St.) $35
212 966-1100

Lower Mhn **Yopparai**
151 Rivington St. (bet. Suffolk & Clinton St.) $40
212 777-7253

Tribeca

Tribeca **Azabu**
428 Greenwich (bet. Laight & Vestry St.) $25
212-274-0428

Tribeca **B Flat**
277 Church St (bet. White & Franklin St.) $25
212-219-2370

Tribeca **Brushstroke**
30 Hudson St. (at. Duane St.) $130
212-791-8771

Tribeca **NINJA***
25 Hudson St. (bet. Reade & Duane St.) $35
212 274-0500

Tribeca **NOBU**
105 Hudson St. (at Franklin St.) $100
212 219-0500

Tribeca **NOBU NEXT DOOR**
105 Hudson St. (bet. Franklin & N. Moore St.) $75
212-334-4445

Tribeca **Rosanjin**
141 Duane St. (bet. Church St. & W. Broadway) $80
212-346-0664

- St. Valentine's Day Special Course for Two -
Truffle Mousse w/ galee, black truffle
Foie Gras Tnakune
Today's Sashimi
Assorted appetizer plate
Grilled Wagyu steak
Small & ball-shaped sushi
Today's Dessert
$120
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KAPPO TOTTO
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(212) 924 0017 www.kappototto.nyc Sun: Closed

Tribeca **Shigure***
277 Church St (bet. White & Franklin Sts.)
212-965-0200 — $25

Tribeca **Sushi Azabu**
428 Greenwich (bet. Laight & Vestry Sts.)
212-274-0428 — $50

Tribeca **Takahachi Tribeca***
145 Duane St (bet. Church & W Broadway)
212-571-1830 — $35

Tribeca **Zutto***
77 Hudson St (bet. Jay & Harrison Sts.)
212-233-3287 — $40

* Chopsticks NY available to pick up

Soho

Soho **Blue Ribbon Sushi**
119 Sullivan St (bet. Spring & Prince Sts.)
212-343-0404 — $51

Soho **Hirohisa**
73 Thompson St (bet. Broome & Spring Sts.)
212 925-1613 — $85

Soho **Omen**
113 Thompson St (bet. Spring & Prince Sts.)
212 925-8923 — $30

Soho **Sosen Soho***
210 Mulberry St (at Prince St.)
212-807 7421 — $20

Brooklyn

Brooklyn **Samarai Papa**

The signature dish at Samarai Papa is their Bukkake Pork Belly Ramen. Rich milky soup extracted from pork belly. First try it as is, then gradually add bonito powder for a richer flavor. Their selection of sides, dishes and sake are quite large, and they are also open for lunch.

92 Varet St (bet. Graham & Manhattan Ave.)
718-599-7171 — $20

Brooklyn **1 or 8***
618 S. 2nd St (bet. Wythe & Kent Ave.)
718-384-2152 — $32

Brooklyn **Ani Sushi***
142 Montague St (bet. Clinton & Henry St.)
718-923-1900 — $15

Brooklyn **Bozu**
296 Grand St (bet. Havemeyer & Roebling St.)
718-384-7770 — $30

Brooklyn **Fushimi Japanese Cuisine**
8316 4th Ave (bet. 83rd & 84th St.)
718-833-7788 — $40

Brooklyn **Gnaso**
25 Bond St (at Livingston St.)
718-403-0300 — $11

Brooklyn **Gaido***
331 Flatbush Ave (bet. Park & Prospect Pl.)
718-636-5866 — $25

Brooklyn **Hibino Japanese Restaurant**
333 Henry St. (at Pacific St.)
719-332-5190 — $35

Brooklyn **ICHIRAN NY Brooklyn**
374 Johnson Ave. (bet. Bogart St. & Morgan Ave.)
718-381-0481 — $25

Brooklyn **Iron Chef House**
52 Clark St (bet. Monroe Pl. & Henry St.)
718-858-8517 — $15

Brooklyn **IZAKAYA on SMITH**
176 Smith St (bet. Wyckoff & Warren St.)
718-855-2277 — $20

Brooklyn **Ki Sushi**
122 Smith St. (bet. Dean & Pacific Sts.)
718-935-0575 — $30

Brooklyn **KOGANE RAMEN**
76 Henry St (bet. Pineapple & Orange St.)
718-875-2628 — $20

Brooklyn **Mizu**
192 Bedford Ave. (bet. 6th St & 7th St.)
718-782 6066 — $20

Brooklyn **Naruto Ramen**
276 5th Ave (bet. 1st & Garfield St.)
718-832-1111 — $12

Brooklyn **Okiway**
1006 Flushing Ave (Wilson Ave & Noll St)
718-417-1091 — $30

Brooklyn **OZU**
78 Clark St (bet. Hicks & Henry St.)
718-797-3288 — $20

Brooklyn **Ramen Setagaya***
259 Bedford Ave (bet. Grand St. and N 1st St.)
718-218-8508 — $15

Brooklyn **SALT + CHARCOAL**
171 Grand St (at Bedford Ave.)
718-782 2087 — $30

Brooklyn **Samarai Mama**
205 Grand St (bet. Bedford & Driggs Ave.)
718-599-0161 — $20

Brooklyn **Samarai Papa BS**
584 Lafayette Ave (bet. Nostrand & Marcy Ave.)
718-398-8181 — $18

Brooklyn **Sushi Katsuei**
210 7th Ave (at 3rd St.)
718-788-5338 — $35

Brooklyn **WASAN**
440 Bergen St. (bet. 5th & Flatbush Ave.)
347 725-3550 — $40

Brooklyn **Zenkichi***
77 N 6th St. (bet. Berry St. & Wythe Ave.)
718-388-8365 — $60

Brooklyn **ZuZu Ramen**
173 4th Ave (at Degraw St.)
718-398-9858 — $20

VEGAN TANTANMEN
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VEGAN SOUP
Seasoned tofu, Cilantro, Cashew, Lavender
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Fort Lee 243 Main St, Fort Lee, NJ 07024

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Queens

Queens — Aji Japanese Cuisine — $20
36-06 Ditmars Blvd Astoria NY 11105
718-777 3885

Queens — Ajisen Ramen* — $16
39-10 136th St 1st Fl Flushing, NY 11354
718-395-6119

Queens — ARIYOSHI* — $18
41-13 Queens Blvd, Sunnyside NY 11104
718-937-9288

Queens — Bistro 33 — $20
18-33 Ditmars Blvd. Astoria NY 11105
718-721-1333

Queens — Ginpuchi* — $30
33-41 Francis Lewis Blvd., Bayside NY
718-539-0531

Queens — gowasabi* — $23
34-02 30th Ave. Astoria NY 11103
718-204-7354

Queens — Hukata — $13
37-07 Prince St. Flushing NY 11354
718-321-0290

Queens — Hushi Ramen & Izakaya* — $12
132-12 Northern Blvd. Flushing NY 11358
718-224-2361

Queens — Hibino Japanese Restaurant* — $35
10-70 Jackson Ave Long Island City NY 11101
718-392-5190

Queens — Hinomaru Ramen — $15
33-49 Ditmars Blvd, Astoria NY 11105
347-782-2643

Queens — KATSUNO* — $35
103-01 Metropolitan Ave Forest Hills NY
718-575-4033

Queens — Kando Japanese Restaurant — $40
29-13 Broadway Astoria NY 11102
347-617-1206

Queens — Kyoto Sushi — $25
153-11 Union Tpk Flushing NY 11354
718-380-7777

Queens — LINN Wufu Dining * — $30
29-13 Broadway Astoria NY 11106
718-204-0080

Queens — Mutsu Sushi — $15
34-11 30th Ave Astoria, NY 11103
718-726-7025

Queens — Narita — $20
107-09 70th Rd Forest Hills NY 11375
718-263-2993

Queens — Oishi Sushi — $20
37-04 Ditmars Blvd Astoria NY 11105
718-626-0588

Queens — Pink Nori* — $30
34-06 30th Ave Astoria NY 11103
718-545-2356

Queens — Ramen Okidoki* — $15
34-05 30th Ave Astoria NY 11103
718-705-1677

Queens — Shiro of Japan Atlas Pk — $20
80-40 Cooper Ave. Glendale NY 11385
718-326-8704

Queens — SUSHI ISLAND — $20
87-19 Queens Blvd Elmhurst, NY 11373
718-803-3033

Queens — Sushi Yasu* — $30
70-11 Austin St. Forest Hills NY 11375
718-575-5169

Queens — Tuke sushi* — $25
43-46 42nd St Sunnyside NY 11104
718-729-8253

Queens — Tendo Sushi — $12
69-26 Fresh Pond Rd Ridgewood NY 11385
718-381-0808

Queens — Udon West — $10
13700 Northern Blvd. Flushing, NY 11354
718-359-2324

Queens — Wasawa Sushi* — $28
33-10 Ditmars Blvd Astoria NY 11105
718-545-8506

* Chopsticks NY available to pick up

Long Island

Long Island — Restaurant Yamaguchi* — $25

Since 1983 serving the locals authentic Japanese home cooking and fresh sushi. You will appreciate their authenticity and generous portions. Aside from the regular menu, daily lunch specials and the Chef Special are popular among the local patrons.
49 Main St Port Washington, NY 11050
516-883-3500

Long Island — Benihana — $30
2105 Northern Blvd Manhasset, NY 11030
516-627 3400

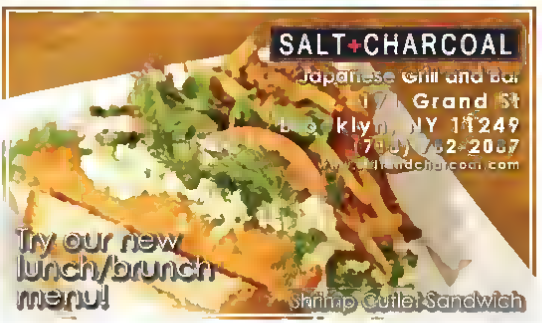
Long Island — Benihana — $30
320 Merchant's Concourse, Westbury NY
516-222-8061

Long Island — Inatome Japanese Steak House* — $28
5 5th St Valley Stream NY 11581
516-872-9419

Long Island — Isumi — $25
214 Jericho Tpk Floral Park NY 11001
516-437 4552

Long Island — Kobun Restaurant* — $30
2016 Merrick Rd Merrick, NY 11566
516-223-8200

Long Island — Koiso — $26
540 Westbury Ave Carle Place NY 11514
516-333-3434



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631-499-1075

Long Island **Mmmon Restaurnnt ***
1300 Franklin Ave. Garden City, NY 11530 $32
516-747-8088

Long Island **Nngnshimn**
12 A-1 Jericho Tpke. Jericho, NY 11753 $25
516-338-0022

Long Island **Rock-n-Snke Prt WA**
90 Main St. Port Washington, NY 11050 $30
516-883-7253

Long Island **Sapporo**
3266 Merrick Rd. Wantagh, NY 11793 $18
516-785-3853

Long Island **Sno Restaurant***
23 Main St. Sag Harbor, NY 11963 $45
631-725-1774

Long Island **Shiro of Jnpnn***
401 Old Country Rd. Carle Place, NY 11514 $20
516-997-4770

Long Island **SUSHI ICHI**
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516-678-5149

Long Island **Tskn Sushi**
821 Carman Ave. Westbury, NY 11590 $20
516-876-0033

Long Island **Tongo**
196 Jericho Tpk. Floral Park, NY 11001 $20
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Long Island **Ynki's Printtn Too***
151 Merrick Ave. Merrick, NY 11566 $25
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Westchester **Asinn Temptation***
23 Mamaroneck Ave. White Plains, NY 10601 $25
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Westchester **Enro Asian Bistro**
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914-937-8988

Westchester **Gyu-Kakn***
199 Main St. White Plains, NY 10601 $40
914-358-5200

Westchester **Hnkn**
143 Mamaroneck Ave. White Plains, 10601 $25
914-644-9697

Westchester **Hajme***
267 Halstead Ave. Harrison, NY 10528 $35
914-777-1543

Westchester **Ichiro**
80 Mamaroneck Ave. White Plains, NY 10601 $25
914-437-8889

Westchester **Kaito***
28 Palmer Ave. Bronxville, NY 10708 $25
914-337-1295

Westchester **Knnta**
77 Quaker Ridge Rd. New Rochelle, NY 10804 $15
914-636-6628

Westchester **Mokomiya**
51 Court St. White Plains, NY 10601 $0
914-949-3712

Westchester **Momji***
261 Halstead Ave. Harrison, NY 10528 $25
914-835-1078

Westchester **Nannse**
522 Mamaroneck Ave. White Plains, NY 10605 $50
914-285-5351

Westchester **Nishi**
473 Ashford Ave. Ardsley, NY 10502 $25
914-693-2500

Westchester **Nodn***
200 Hamilton Ave. White Plains, NY 10601 $25
914-949-0990

Westchester **Rnc N Ramen 918***
19 Anderson St. New Rochelle, NY 10801 $19
914-365-1188

Westchester **Snkannya Snshi**
14 North Central Ave. Hartsdale, NY 10530 $16
914-946-8085

Westchester **Sazan Restaurnnt***
729 Saw Mill River Rd. Ardsley, NY 10502 $23
914-674-6015

Westchester **Tnnto**
838 White Plains Rd. Scarsdale, NY 10583 $10
914-725-8100

Westchester **Tsnru**
255 N. Central Ave. Hartsdale, NY 10530 $25
914-761-0057

Upstate

Upstate **Kika Hnrsn**
1121 E. Washington Ave. Pearl River, NY $25
845-735-8885

Upstate **Mntsu Hnnn**
329 Route 59 Central Nyack, NY 10960 $20
845-727-3939

Upstate **MT. FUJI Stenk House**
296 Old Route #17 Hilburn, NY 10931 $45
845-357-4270

Upstate **Sato**
735 Elmwood Ave. Buffalo, NY 14222 $20
716-931-9145

New Jersey

New Jersey **Ajiher Princeton**
11 Chambers St. Princetone, NJ 08542 $20
609-252-1158

New Jersey **Aknr Snshi Lonngn**
11 N. Dean St. Englewood, NJ 07631 $18
201-541-0088

New Jersey **Aoyama**
1962 Washington Valley Rd. Marlinville, NJ $18
732-271-2558

New Jersey **Asnhi Jnpnnese**
1475 Bergen Blvd. Fort Lee, NJ 07024 $17
201-944-5113

New Jersey **Daimatsu**
960 Mountain Ave. Mountainside, NJ 07092 $25
908-233-7855

New Jersey **Enst Jnpnnesn**
1401 Teaneck Rd. Teaneck, NJ 07666 $20
201-837-1260

New Jersey **Hachi Sushi**
38 Linwood Plz. Fort Lee, NJ 07024 $15
201-585-0858

New Jersey **Hashi Sushi & BBQ***
295 Broad Ave. Leonia, NJ 07605 $20
201-462-4356

New Jersey **Hign Bnten Ramen***
2024 Center Ave. #J & K Fort Lee, NJ 07024 $15
201-461-9485

New Jersey **Honshn Lounge***
31 Montgomery St. 2 Fl. Jersey City, NJ 07302 $25
201-324-2288

New Jersey **Ichi Umi Restaurnt**
352 Menlo Park Dr. Edison, NJ 08837 $30
732-906-9370

New Jersey **ICHIBAN**
776 Bloomfield Ave. W. Caldwell, NJ 07006 $22
973-609-7179

New Jersey **Jnsho Restaurnt**
120 Cedar Grove Ln. Somerset, NJ 08873 $25
732-469-9988

New Jersey **Knnme***
783 Palisade Ave. Cliffside Park, NJ 07010 $25
201-886-0010

New Jersey **KIKU**
365 Rt. 17 S. Paramus, NJ 07652 $40
201-265-7200

New Jersey **Komegnshi***
103 Montgomery St. Jersey City, NJ 07302 $25
201-433-4567

New Jersey **Kmmgashi too***
95 Town Sq. Pl. Jersey City, NJ 07310 $30
201-533-8898

New Jersey **Knrohige ramen**
607 Gorge Rd. Cliffside Park, NJ 07010 $15
201-343-8003

New Jersey **Kyushu Sushi***
205 Paterson Ave. Wallington, NJ 07057 $25
973-779-7100

New Jersey **Mnsa Snshi & Grill**
91 W. Allendale Ave. Allendale, NJ 07401 $30
201-934-8616

New Jersey **Mnnya Snndnme***
1638 Parker Ave. Fort Lee, NJ 07024 $10
201-482-4141

New Jersey **Monster Sushi***
385 Springfield Ave. Summit, NJ 07901 $25
908-598-1100

New Jersey **Nagoyaka Snshi***
1 Gateway Plaza W. Newark, NJ 07102 $18
973-623-1940

New Jersey **Princeton Tnmo Sushi**
238 Nassau St. Princeton, NJ 08542 $15
609-424-8478

New Jersey **Rnkn Izaknyn**
208 Main St. Fort Lee, NJ 07024 $25
201-585-0707

New Jersey **Ramen Setagnyn**
243 Main St. Fort Lee, NJ 07024 $13
201-585-0730

New Jersey **Snknro-bnnn**
43 Franklin Ave. Ridgewood, NJ 07450 $25
201-447-6525

New Jersey **Saatohka (Mitsuwa)**
595 River Rd. Edgewater, NJ 07020 $10
201-941-1004

New Jersey **Snnukr Snndo (Mtsuwn)**
595 River Rd. Edgewater, NJ 07020 $10
201-941-8113

New Jersey **Sngi**
2117 Rt. 4 E. Fort Lee, NJ 07024 $22
201-461-3100

New Jersey **Snshi Tnngo**
516 Jersey Ave. Jersey City, NJ 07302 $13
201-332-0300

New Jersey **TATSUMI**
1034 River Rd. Edgewater, NJ 07020 $25
201-963-0202

New Jersey **Tnnk On Thn Hudsnn**
16 Hudson Ct. Hoboken, NJ 07030 $30
201-653-8888

New Jersey **Tendo Sushi**
10 Schuyler Ave. Kearny, NJ 07032 $12
201-991-5566

New Jersey **Toyn Restaurnt**
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New Jersey **Umeya**
155 Piermont Rd Cresskill NJ 07626 201-816-0511 — $25 M L

New Jersey **Yokitori 39**
252 254 Degraw Ave Teaneck NJ 07666 201-692-0700 — $35 M

New Jersey **Yamagata Restaurant***
1636 Palisades Ave Fort Lee NJ 07024 201-585-0469 — $25 M L

New Jersey **Yumi**
1120 Ocean Ave Sea Bright, NJ 07760 732-212-0581 — $45

Connecticut

Connecticut **Abis**
361 Greenwich Ave Greenwich, CT 06830 203-992-9100 — $30 L

Connecticut **Kazu**
64 N Main St Norwalk CT 06854 203-956-7482 — $25 L

CAFE

Upper West **Beard Papa's Upper W.**
2167 Broadway (bet 77th & 78th St.) 212-799-3770 — Cream Puffs

Midtown West **Brooklyn Bell Factory**
72# 8th Ave (bet 45th & 46th St) 718-387 5296 — Dorayaki Pancake

Midtown West **Cafe Zarya Midtown W.**
1073 6th Ave (bet 40th & 41st St.) 212 764-7715 — Bakery

Midtown East **BentOn Cafe**
156 E 45th St (bet. 3rd & Lexington Ave.) 212 922-9788 — Bakery

Midtown East **Cafe Zarya Midtown E.**
18 E 41 St (bet. Madison & 5th Ave.) 212-778-0100 — Bakery

Midtown East **IPPODO TEA**
126 E 35th St (bet. Lex & Park Ave.) 212-370-0606 — Japanese tea

Midtown East **Minamoto Kitchoan**
509 Madison Ave. (bet. 52nd & 53rd St.) 212-486-3747 — Confectionery

Chelsea **Flavaboom**
600 6th Ave (bet. 17th & 18th St.) 212-414-0010 — Dessert Bar

West Village **Kulu Desserts**
123 W 3rd Street, New York NY 10012 212-658-0585 — Desserts

East Village **Cafe Zarya East Village**
69 Cooper Sq (bet. 7th St & St. Marks Pl.) 212-253-3700 — Bakery

East Village **Chikalicious**
203 E 10th St. (bet. 1st & 2nd Ave.) 212-475-0323 — Dessert Bar

East Village **PANYA**
8 Stuyvesant St. (bet. 9th St. & 3rd Ave.) 212-777 1930 — Bakery

East Village **Spot Dessert Bar**
13 St. Marks Place NY 10003 212-477-9570 — Cakes

Lower Mhn **Yaya Tea Garden**
51 Chrystie St (bet. Hester & Canal St.) 212-226-8403 — Rice Balls

Lower Mhn **Yaya Tea Garden**
206 Grand St (bet. Grand & Mott St.) 212-529-2382 — Rice Balls

Brooklyn **Baum's Sko**
66 South 6th St. Brooklyn NY 11249 347 529-1661

Brooklyn **Brooklyn Bell Factory**
9# Montrose Ave (bet. Leonard & Manhattan Ave.) 718-387 5296 — Meatball Bento

Brooklyn **Kulu Desserts**
806 62nd St. Brooklyn NY 11220 718-490-2811 — Desserts

Brooklyn **Sweet Dynasty**
6410 8th Ave (bet. 64th & 65th St.) 718-765-1668 — Ice cream

Brooklyn **Yaya Tea Garden**
2320 86th St Bensklyn NY 11214 718-333-8292 — Cafe

Queens **Kulu Desserts**
37-06 Prince St. Flushing, NY 11354 718-886-3302 — Desserts

Queens **Kulu Desserts**
86-55 Broadway Elmhurst, NY 11373 718-751-8098 — Desserts

Queens **Resobnx, Inc**
4128 27th Ave. Long Island City NY 11101 718-784-3580 — Cafe

Queens **Silk Cakes**
39-14 Metropolitan Avenue 718-830-3838 — Cup Cakes

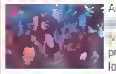
New Jersey **cafe KAI SWEETS**
585 River Road Edgewater NJ 07020 — Desserts Cafe

New Jersey **Minamoto Kitchoan**
595 River Rd. Edgewater NJ 07020 201-313-9335 — Confectionery

New Jersey **Parisienne**
250 Main St Fort Lee NJ 07024 201-592-3878 — Bakery

New York **BentOn Cafe**
123 William St (bet Fulton & John St.) 212-608-9950 — Cafe

KARAOKE

East Village **Sing Sing (Ave A)***

Among the newest and trendiest karaoke spots on Avenue A Sing Sing offers a bar lounge and 16 private rooms for karaoke The low-key spot for celebrations Large party rooms are available for up to 30 people OPEN 7 DAYS
81 Ave A (bet 4th & 6th St.) 212-674-0700 www.karaokesingsing.com — $4-6/h per person

East Village **Sing Sing (St. Marks)***
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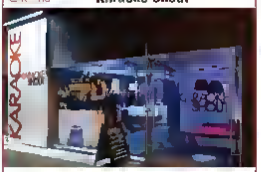
9 St. Marks Pl 2Fl (bet 2nd & 3rd Ave.) 212.387.7800 www.karaokesingsing.com — $4-6/h per person

Upper East **Iggy's**
1452 2nd Ave (bet. 75th & 76th St.) 212 327-3043 — $1 /song

Midtown West **Yuki 55***
253 W 55th St. (bet. Broadway & 8th Ave.) 212 765-1210 — $8/h /person

Midtown East **Box Smack Riki**
141 E. 45th St. 2 Fl (bet 3rd & Lexington Ave.) 212 286-5512 — $8/h /person

Queens **Karaoke Shout**


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32-40 Steinway St Astoria NY 11103 718-569-0080 www.karaokeshout.com — $4-8/h person

Midtown East **Japas 38**
5 E 38th St. (bet. Madison & 5th Ave.) 212-679-4040 — $8/h /person

Midtown East **Karaoke Duet 48***
304 E 49th St (bet. 1st & 2nd Ave.) 212 753-0030 — $4/h /person

Koreatown **5 Bar Karaoke**
31 W 32nd St 5F (bet 5th Ave & Broadway) 212-594-5644 — $30 /room

Koreatown **Chorus Karaoke**
25 W 32nd St 3FL (bet. 5th Ave & Broadway) 212-967 2244 — $2/song $40/room

Koreatown **Gogopa Karaoke**
26 W 32nd St. (bet. 5th Ave & Broadway) 212-957 5353 — $30- /room

Koreatown **Grammy Karaoke**
23 W 32nd St (bet 5th Ave & Broadway) 212-629-7171 — $40 /room

Koreatown **Karaoke Duet 35***
53 W 35th St. 2 Fl (bet 5th & 6th Ave.) 646-473-0828 — $4/h /person

Koreatown **Mura Karaoke Lounge**
11 W 32nd St. (bet. W 32nd & 33rd St.) 212 273-3413 — $40- /room

Koreatown **MK**
11 W 32nd St 5 Fl (bet. 5th Ave & Broadway) 212-564-3430 — $40/h /room

Koreatown **Radio Star Karaoke**
3 W 35th St (bet 5th & 6th Ave.) 212-564-2620 — $40 /room

Chelsea **Karaoke One 7**
29 W. 17th St (bet. 5th & 6th Ave.) 212-675-3627 — $2/song $6/person

Gramercy **Music Story**
34 32nd St. 5 Fl (bet. Park Ave S & Madison Ave.) 212 584-4244 — $40 /room

West Village **Apple Restaurant**
17 Waverly Pl (bet Greene & Mercer St.) 212-473-8881 — $10/cover /room

West Village **NEMO**
54 E 13th St (bet. B way & University Pl.) 212-477-1177 — $6/h /person

East Village **Karaoke Cave**
3 E 12th St (bet University Pl & 5th Ave.) 646-250-5670 — $35- /room

East Village **Planet Rose**
219 Ave A (bet 13th & 14th St.) 212 353-0500 — $2/song

East Village **Second on Second**
27 2nd Ave (bet 1st & 2nd St.) 212-473-2922 — $30/h /room

East Village **U2 Karaoke Lounge**
6 St. Marks Pl (bet. 2nd & 3rd Ave.) 212 228-6250 — $6/h

Lower Mhn **Asia Roma**
40 Mulberry St. (bet. Worth & Bayard St.) 212-385-1133 — No charge

Lower Mhn **Bing Karaoke Bar**
8 Thompson St. 2 Fl (bet 9th Ave & Canal St.) 212-334-5490 — $30/h /hour

Lower Mhn **Mott Karaoke Lounge**
43 Mott St (bet. Worth & Bayard St.) 212-693-0004 — min $30 /room

Brooklyn **100 Fun**
532 60th St. (bet. 9th Ave & Fort Hamilton Pkwy.) 718-436-6863 — $40/h /room

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81 Avenue A (bet 5th & 6th St)
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JAPANESE SUB-CUL WATCH

The 6 Weirdest Cafés in Tokyo

By Nicholas Rich

Lets face it, if you've seen one maid café, you've seen them all. While the last thing any of us needs is even more of a reason to spend money in one of the world's most appealing cities, the following cafés provide ambiance and fare that cater to some of the most eclectic tastes.

6. N3331

(Mansenbashi Station, Inside)

If you're on the hunt for a café that offers hearty comfort food and a unique environment, look no further than N3331. Located between the inbound and outbound tracks of the Chuo Line on the repurposed site of the defunct Manseibashi Station just a five-minute walk from Akihabara Station's Electric City exit, N3331 provides its patrons a train otaku's dream: densely packed trains gliding by at regular intervals.

Although the prized table that gives customers a panoramic look at the tracks is hard to lock down, the glass walls of the establishment ensure that no matter where you're seated, you'll be able to enjoy the view. With most menu items modestly priced between ¥500 and ¥1,000 (including booze!), it's the perfect place for a date that won't break your bank. Just be sure to turn off your flash if you plan on taking photos—you wouldn't want to cause an accident!

www.n3331.com

5. Vampire Café (Ginza)

One of the best things about going to a café in Japan is how thoroughly some commit to their respective themes, and that is certainly true of Ginza's Vampire Café. Despite the fact that it's located on the seventh floor of a building that has very little signage indicating that the eatery is even there, once inside you'll experience a café unlike any other.

As its name implies, Vampire Café's décor is baroque and feels ominous. Butlers and maids escort visitors to their seats, and the dimly-lit booths and throne-themed seating make it easy to feel like a count in a keep (the main page of the website, in Japanese, offers information about the venue under the "Castle Info" tab).

The food and drinks aren't quite as beautifully grotesque as those in the American TV thriller Hannibal, but they are decidedly dark and look as delicious as they do macabre. While menu items start at ¥500, the Vampire Café offers course menus for those with a Dracula-sized appetite, and staff are even kind enough to sing you a song on your birthday.

www.tripadvisor.com

4. Aiseki Café (Ginza)

Aiseki Café, another café in Ginza, is perfect for those looking to meet that special someone or broaden their social horizons. The term aiseki refers to the concept of a blind date or sitting with someone you don't know, and the café's adaptation of this concept is a clever riff on speed dating. After filling out some paperwork regarding interests (and to make sure you're on the level), guests are sat down at a table for two with coffee, cakes and an iPad. After all, what better way to hit it off than through the wonders of technology?

The goal here is innocent enough: once you feel a spark between you and your tablemate, you exchange phone numbers. If you're not lucky enough to find your perfect match (or in the worst-case scenario, find your dining partner unappealing), you only have to endure 30 minutes before rotating to another partner. While most speed-dating programs require registration ahead of time, those looking for love can enter any time they'd like, without a reservation.

The design is simple and clean so as not to distract you from your company. The price is quite affordable for ladies, who have no time limit, and can receive unlimited coffee and cake for ¥500. It's a bit of a different story for men. ¥2,500 will give you an hour of unlimited drinks and cakes, but if you don't find your soulmate in that time limit, it'll run you another ¥1,000 for each additional hour. Still, can you really put a price on love?

www.aiseki-ginza.jp

3. Kawaii Monster Café (Harajuku)

From the insane creativity of *kawaii* (cute) cultural pillar Sebastian Masuda (founder of Harajuku's bubblegummy 6%DOKIDOKI fashion and accessory shop) comes the Kawaii Monster Café, a candy-colored venue straight out of singer and fashion model Kyary Pamyu Pamyu's wildest dreams.

Located, of course, in Harajuku, the café's façade is colorfully loud. The venue is divided into four themed zones, each with its own bizarrely intoxicating style. There are the psychedelic Mushroom Disco and Milk Stand sections, where saccharine swirls of color blend with otherworldly vegetation and disembodied animal hands. The Mel-Tea Room is a Wonka-esque sweets paradise, and the Bar Experiment area caters to a more adult crowd looking for a dimly-lit dose of weird with their booze. The staff consists of five "Monster Girls" (think kawaii Spice Girls)—living, breathing cultural ambassadors who are there to ensure you have the best possible experience.

The food and drinks are expectedly "out there" and a bit pricier than you would find at other themed cafés, but the photo opportunities alone make it worth it (and where else are you going to get a BLT with eyes on it?). A brand unto itself, the Monster Café offers a variety of goods, as well as a membership card that rewards devotees with promotional offers and prizes.

kawaiimonster.jp

2. Sakuragaoka Goat Café (Shibuya)

While one can expect to encounter the unexpected in Shibuya, one of Tokyo's hippest and most-bustling neighborhoods, it's hard for even the most accustomed resident not to look twice at the goats penned in front of the Sakuragaoka Café. Sakura and Chocolat are the iconic and friendly mascots of the venue, happy to receive the affection of passersby and regulars alike. They're taken on walks regularly by restaurant staff, and those interested in accompanying them can call ahead to reserve a spot on Mondays and Wednesdays.

Unlike most animal-themed cafés, which are created to satisfy those hungry for furry or feathered companionship rather than actual food, the Sakuragaoka Café offers hearty fare for a reasonable price. With offerings like four-cheese gnocchi, pastas, pizzas and beef tongue stew, there are plenty of options guaranteed to satisfy. The café is usually open until 4 a.m., at which

point the goats are covered for some much needed beauty sleep
www.udagawacafe.com

1. Moomin House Café

(Tokyo Sky Tree Town, Sumida)

There are two types of people in this world: those who live and breathe Moomin, the oft-featureless hippo-cow-hybrid stars of the Finnish cartoon series that's incredibly popular in Japan, and those who don't. For Moomin fanatics looking for a place to relax and get a coffee with their favorite character drawn on the foam in chocolate, they needn't look any further. At Moomin House Café, they are home.

Although the first Tokyo location opened in 2003, the café spent significant time in the global spotlight in 2014 for its pioneering efforts in Japan's "anti-loneliness" movement. As its name would imply, this program was created to prevent solo diners from feeling self-conscious or lonely. The café contributes by offering customers the opportunity to enjoy their time spent sitting across from large, lovable Moomin plushes.

The café provides the usual sweets and savories in the shape of (you guessed it!) Moomin, starting from around ¥500, as well as drinks like tea, coffee and alcohol. For die-hard fans, the café also offers various character goods, ranging from mugs and cellphone charms to cutlery and figurines. It's worth noting there are two other locations at Tokyo Dome and Canal City in Hakata, Fukuoka City.
www.benelic.com

Article courtesy of All About Japan
www.allabout-japan.com/en/article/4025/

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.
* Chopsticks NY available to pick up

FASHION

Upper West — Bit z Kids*
410 Columbus Ave (bet. 79th & 80th St.) | 212-724-1416 | Clothing

Midtown East — Miki House
1000 3rd Ave (at Bloomingdale's) | Clothing

Midtown East — Zero Hnlilinrton
300 Madison Ave (at 42nd St.) | 646-640-3600 | Accessories

Gramercy — Brodelis New York
66 Madison Ave (bet. 27th & 28th St.) | 212-599-2223 | Lingerie

East Village — Tokin 7
83 E. 7th St. (bet. 1st & 2nd Ave.) | 212-353-9443 | Clothing

Tribeca — Bit z Kids Tribeca
275 Greenwich St. (bet. Murray & Warren St.) | 212-571-0803 | Clothing

Soho — Arth
76 W. Houston St. (Wooster & W. Broadway) | 212-539-1431 | Accessories

Soho — Brodelis New York
211 Elizabeth St. (bet. Prince & Spring St.) | 212-941-5628 | Lingerie

Queens — Brodelis New York
135-20 39th Ave. #HL 219 Flushing, NY 11354 | 718-359-1345 | Lingerie

J-POP CULTURE

Upper East — Ebisu Gift Shop
351 82nd St. (bet. 1st & 2nd Ave.) | 646-217-7162 | Toy

Midtown West — Book Off*
48 W. 45th St. (bet. 5th & 6th Ave.) | 212-575-1410 | Book

Midtown West — Kinokuniya Bookstore
1073 6th Ave. (bet. 40th & 41st St.) | 212-869-1700 | Book

Midtown West — Midtown Comics*
200 W. 40th St. (at 7th Ave.) | 212-302-2192 | Manga

Midtown East — Midtown Comics*
459 Lexington Ave. (at 45th St.) | 212-302-2192 | Manga

Chelsea — Image Anime*
242 W. 30th St. (bet. 7th & 8th Ave.) | 212-631-0366 | Anime

East Village — Sunrise Mart
4 Stuyvesant St. (bet. 3rd Ave. & 9th St.) | 212-598-3040 | Video Rental

East Village — Toy Tokyo
91 2nd Ave. (bet. 5th & 6th St.) | 212-673-5424 | Toy

East Village — Video Games New York
202 E. 6th St. (at 3rd Ave.) | 212-539-1039 | J Goods

Soho — Sunrise Mart, Soho
494 Broome St. (W. Broadway & Wooster St.) | 212-219-0033 | Video Rental

Queens — Anime Castle*
35-32 Union St. (Flushing, NY 11354) | 347-438-1296 | Anime

New Jersey — Grandma Planet
544 10th St. Palisades Park, NJ 07650 | 201-944-5305 | Toy

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Midtown West — Kimono New York
1410 Broadway #2611 (bet. 38th & 39th St.) | 212-453-8700 | Kimono

Midtown East — Minamoto Kitchoan*
509 Madison Ave. (bet. 52nd & 53rd St.) | 212-489-3747 | Confectionery

Chelsea — KYOTOYA
23 W. 19th St. (bet. 5th & 6th Ave.) | 212-414-0720 | General

Lower Manhattan — Minamoto Kitchoan
185 Greenwich St. (at Westfield World Trade Center) | 212-402-5310 | Confectionery

Soho — Kimono House
131 Thompson St. (bet. Prince & Houston) | 212-505-0232 | Kimono

Brooklyn — J+B Design
300 7th St. (bet. 4th & 5th Ave.) | General

New Jersey — Mars New York
595 River Rd. Edgewater, NJ 07020 | 201-945-1134 | General

Japan — Japan Square
www.japansquare.com | General

Online — Wahno New York
www.wahaonyc.com | 212-231-6162 | Towel

GALLERY

Midtown East — Ronin Gallery*
425 Madison Ave. (at 48th St.) | 212-486-0188 | Gallery

Chelsea — NYCoo Gallery
1133 Broadway #335 (bet. 25th & 26th St.) | 212-380-1145 | Gallery

Chelsea — Omshi Gallery
521 W. 26th St. (bet. 10th & 11th Ave.) | 212-695-6035 | Gallery

OTHER

Midtown West — Toho Shoji N.Y.*
530 8th Ave. (bet. 36th & 37th St.) | 212-868-7465 | Jewelry Supply

Midtown West — ZIPANGU Showroom
1410 Broadway #2611 (bet. 38th & 39th St.) | 212-819-0500 | Other Goods

Midtown East — IPPODO TEA
125 E. 39th St. (bet. Lex & Park Ave.) | 212-370-0505 | Other Goods

West Village — McNulty's Tea & Coffee*
109 Christopher St. (bet. Hudson & Bleecker Sts.) | 212-242-5351 | Other Goods

New Jersey — Nippon Auto Leasing
2050 Center Ave. Suite 575, Fort Lee, NJ 07024 | 201-600-1000 | Other Goods

Online — IKI Japan
www.ikijapan.com | 650-588-5764 | Other Goods

Online — LUPICIA Fresh Tea
www.lupicreuse.com | 866-574-4832 | Other Goods

HOUSEHOLD GOODS

Upper East — Sara Japanese Pottery*
950 Lexington Ave. (bet. 69th & 70th St.) | 212-772-3243

Midtown East — Japanese Culinary Center
711 3rd Ave. (at 45th St.) | 212-681-3333

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www.otakutimes.us

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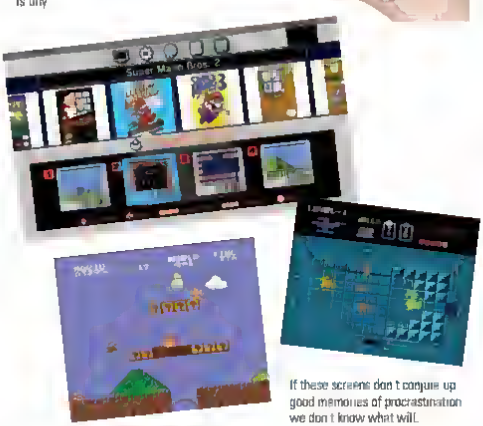
MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

Even the box is designed to mimic the design of the original Nintendo Entertainment System packaging. Note that the second controller is sold separately

Depending on the size of your hand, the machine may look even smaller. Seriously, it is tiny



If these screens don't conjure up good memories of procrastination we don't know what will.

Vol. 67 - MONO of the month

Nintendo Classic

The 1980's were a time when Japan rooted itself into American culture in a big way. From large real estate purchases to buying up movie studios, it seemed to many that the Japanese were taking over America. Decades later, we see that never really happened, but one of the remnants of that era – the Nintendo Entertainment System (NES) – is still remembered as a cultural milestone for the Western world. The reintroduction of this machine as a new, miniature NES Classic is now bringing back generations of people to their TV's – for better or worse.

For many, Nintendo is a household name. But prior to its domination in the video games market, the company actually started in Japan in 1889 as a manufacturer of a traditional card game called 'Hanafuda'. By the time it entered the video game business in the 1970's, Nintendo had expanded into several industries (including the hotel industry), after finding success in arcades and with handheld black and white LCD 'Game & Watch' machines, they released their first home system Family Computer (the Japanese version of the NES better known as the 'Famicom') in 1983. Today, the DNA of the Famicom/NES can be seen in all their products, from the Game Boy to the Super NES, Nintendo 64, GameCube and Wii/WiiU.

Without argument, the NES was a legendary system that not only influenced, but also single-handedly revitalized the home video game industry. During its 10-year lifespan from 1985 to 1995, it found its way into 30% of American households, sold thousands of game cartridges, and survived even as newer, more advanced systems were released. To bring it back now is an interesting strategy for Nintendo, as the company's newest system on the horizon, the 'Switch', is to be released in March of this year. The old school aspect of the NES Classic aims to go in the opposite direction, offering a way back to the halcyon days of childhood and simpler times when people enjoyed more abstract, less 'realistic' looking games.

Everything about the NES Classic is beautifully rendered. The shape of the machine is an exact replica, albeit a fraction of the original size. There is no cartridge slot anymore, but in its place is an internal memory unit that holds 30 of the most classic / popular games ever produced. Turn on the system, and the home menu appears, allowing you to scroll through and select everything from The Super Mario Brothers (1, 2 and 3), Castlevania, Excite Bike, Donkey Kong, Ice Climber, and Galaga. While the graphics may seem rudimentary, you shouldn't underestimate any of them – the games are just as challenging and humbling even for a seasoned player.

Long games like The Legend of Zelda, which required passwords in order to save your progress on the original NES, now offer convenient 'save points' that allow you to conveniently pick up your game wherever you leave it off. And for those who really want to experience authenticity, you can choose between the NES Classic's three 'display modes', which either optimize the graphics to today's HD resolution display, or faithfully replicate the experience of playing it on an old television, blurry lines and all. It's truly a time machine.

Retailing at $59.99, the Nintendo Classic is the perfect way to relive your childhood. Especially if no one else is going to tell you to stop playing and put it away.

www.nintendo.com/nes-classic

Styles that Make Personalities Shine

KIYO ASADA OF AUBE HAIR NYC

What does AUBE brings to New Yorkers?

Here we are offering the most current hair services such as trendy styles in Japan and New York, head spa and treatment using new products. Experienced stylists with thorough knowledge and technique will not only help you attain your desired hair style but will also address your concerns about your hair and give you advice for home care.

As a top hair stylist in AUBE hair nyc, what do you think your specialties are?

When I create hairstyles, I consider each client's lifestyle and how the hairstyle I create will fit her/his everyday life. Also it is important that the style can be re-created at home easily. New Yorkers are especially busy, so I try to create styles that look great with a natural dry.

How do you find the best style for each client?

Communication, first and foremost. But I also keep asking myself how I can make the person happy through my hair service. Hairstyle plays a huge role in each person's life and changing a hairstyle often affects one's mood. I try to be a beauty advisor who understands the person inside and out and helps her/him to get the best out of it, not merely a hair stylist.

What do you suggest for hair care in mid winter?

Conditioning and treatment are particularly important for this season. You can do a scalp treatment at home by massaging your head with tonic, but I do suggest a head spa at a salon. Just like you receive a nail service at a salon every month, a head spa is something you should incorporate into your beauty regimen.

Kiyo, top stylist at AUBE, values what each client wants. With his detail-oriented approach, he not only creates hairstyles but also gives his customers helpful suggestions for their concerns and problems.

AUBE hair nyc
77 E. 10th St. (bet. 3rd & 4th Aves.), New York, NY 10003
TEL. 347-259-1111 | www.aube-new-york.com/en

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Sat: 10am-7pm, Sun: 10am-6pm

Beauty Guide

Indicated prices are basic haircut price for hair salons and recommended treatment price for spas

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East Village — SALON VIJIN*

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22 East 1st St (bet Bowery & 2nd Ave) — $60-
212-564-0564 www.salonvijin.com

East Village — REBIRTH*

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304 E 8th St. (bet. Ave B & C) — $60-
212-677 1742 www.rebirthny.com

East Village — Yo-C Salon*

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225 E. 5th St. (bet 2nd & 3 d Ave.) — $75-
212-529-0355 www.yo-csalon.com

Upper West — Hoshi Coupe III

2101 Broadway (at 108th St.) — $40-
212-663-0400

Upper East — BLU BOCKER

436 E 75th St (bet 1st & York Ave) — $55-
646-872-5316

Upper East — Michi*

205 E. 60th St. (bet. 2nd & 3rd Ave) — $50-
212-752-6228

Upper East — Tomoko Shima Hair Salon*

171 E. 82nd St (bet Lexington & 3rd Ave) — $80
212-722-9929

Midtown West — Midoma Salon-Gallery

545 8th Ave. (bet. 37th & 39th St) — $100-
617-432-2667

Midtown West — Mizu Hair & Make-up

57 W. 57th St. #1204 (at 5th Ave) — $135-
212-575-5390

Midtown East — Belen New York

239 E. 53rd St (bet. 2 nd & 3 d Ave) — $50-
646-707-0050

Midtown East — Eiji Salon

601 Madison Ave 5 Fl (bet. 57th & 58th St.) — $125-
212-838-3454

Midtown East — Hair Mates Midtown*

114 E 40th St (bet Lexington & Park Ave) — $55-
212-986-2830

Midtown East — Hazuki Hair

328 E 53rd St (bet 1st & 2nd Ave.) — $35-
212 755-2523

Midtown East — Hisako Salon*

233 E. 50th St (bet. 2nd & 3rd Ave) — $60-
212 764-2640

Midtown East — Muagle/SOHO New York

141 E. 55th St (bet. Lexington & 3rd Ave) — $40-
212 759-2397 (SHNY)

Midtown East — Momotaro*

22 E. 49th St. 2 Fl (bet. Madison & 5th Ave.) — $70-
212 753-2302

Midtown East — Salon Ishi

70 E. 55th St (bet. Park & Madison Ave) — $67-
212-888-4744

Midtown East — Salon Kinya

11 E. 41st St. 2 Fl (bet 5th & Madison Ave) — $65-
212-575-1117

Midtown East — Salon Wave

1023 2nd Ave (at 54th St) — $50-
212-355-7398

Midtown East — T-Gardens New York

328 E. 58th St (bet 1st & 2nd Aves) — $70-
212 355-0105

Midtown East — VARTALI SALON

48 East 57th St. (bet. Park & Madison Ave) — $85-
212-935-4810

Midtown East — YUKIE Hair & Nail Salon

40 E. 58th St (det Park & Madison Ave.) — $40-
212 702 9660

Chelsea — Curvy Lashes & Hair

129 5th Ave 2nd Fl (bet 19th & 20th St) — $45-
347-623-2883

Chelsea — Hisako Salon*

193 7th Ave (bet 20th & 21st St.) — $55-
212-963-2233

Chelsea — Hoshi Coupe I

259 W 19th St. (bet. 7th & 8th Ave) — $50-
212-255-0770

Chelsea — KIWA Salon*

234 W. 27th St (bet 7th & 8th Ave) — $55-
212-620-3648

Chelsea — Reiko's Hair & Makeup

256 W 15th St (bet 7th & 8th Ave) — $50-
646-221-0317

Gramercy — Hayato Beside Salon & Academy

125 E. 23rd St. (bet Park & Lex Ave) 2Fl — $35-
646-452-6824

Gramercy — Hayato New York*

125 E. 23rd St. 2 Fl. (bet. Lexington & Park Ave) — $70-
212-673-7373

Gramercy — Kna Shigematsu

123 5th Ave. 2Fl (bet 19th & 20th St) — $80-
646-234-1134

Gramercy — Warren-Tricomi

125 5th Ave (bet 19th & 20th St.) — $160-
212-252-6699

West Village — GAROEN

323 W. 11th St (bet. Greenwich & Washington) — $70-
212-647 3303

West Village — Hair Mode

478 6th Ave (bet. 11th & 12th St) — $50-
646-391-8124

West Village — SEI-TOMOKO W4

142 W 4th St. (Washington Sq. Pk. & 6th Ave) — $40-
212-477 5475

East Village — AUBE hair New York

77 E. 10th St (bet. 3rd & 4th Ave) — $40-
347 759-1111

East Village — Oishi*

149 Ave. A (bet. 9th & 10th St) — $50-
212-777 5252

East Village — Hair by MIYU

204 E 9th St (bet. Cooper Sq. & 2nd Ave) — $65-
917-405-6636

East Village — Hair Onto

329 Bowery (bet 2nd & 3rd St) — $50-
212-228-8381

East Village — Hair Metas Downtown*

13 3rd Ave (bet. 7th & St. Marks Pl) — $45-
212-777-4612

East Village — Hoshi Coupe II

214 E 9th St (bet 2nd & 3rd Ave) — $45-
212 505-0383

East Village — I Salon*

77 E. 10th St (det 3rd & 4th Ave) — $45-
212 505-0537

East Village — K2 Salon

213 E. 10th St (bet. 1st & 2nd Ave.) — $85-
212-260-5188

East Village — KAMINOTECH

150 2nd Ave (bet 9th & 10th St.) — $55-
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East Village — Kiyora Salon*

15 E. 12th St. 2 Fl (6th Ave & University Pl) — $80-
212-414-4499

East Village — Pirka Salon

233 E. 4th St (det. Ave. A & B) — $60-
212-673-9209

East Village — Q Hair*

19 Bleecker St (bet. Bowery & Layfayette St) — $65
212-614-8728

East Village — Redge Salon

263 E. 10th St (bet. Ave. A & 1st Ave) — $45-
212-777 3343

East Village — Rebirth

304 E. 8th St. (bet. Ave. B & C) — $60-
212-677 1742

East Village — SEI-TOMOKO 02

129 E 4th St (bet. 1st & 2nd Ave) — $40-
212-473-3320

East Village — SEI-TOMOKO E13

240 E 13th St (bet. 2nd & 3rd Ave) — $40-
212-533-6513

East Village — Shizen

627 E 6th St. (bet. Ave B & C) — $65-
212 777 2128

East Village — Takamichi Hair*

283 Bowery St (bet. Houston & Stanton St) — $120-
212-420-7575

East Village — Tokuyama Salon

627 E. 6th St. (bet. Ave B & C) — $60-
212 260-7607

Tribeca — Tokuyama Salon

34 N Moore St. (bet. Hudson & Varick St) — $60-
212-219-3535

Soho — Lotus Salon Pracn St.

7 Prince St (bet. Bowery & Elizabeth St.) — $80-
212-219-3253

Brooklyn — Commune at Krasi*

185 Roebling St. (bet. Grand & S1at St) — $60-
718-384-7412

Long Island — LI Wavn*

18 Haven Ave 2nd Fl Port Washington NY 11050 — $40-
516-883-3048

Westchester — Hair Studio NAKA*

287 Halstead Ave Harrison NY 10528 — $65-
914-835-0045

Westchester — Momotaro*

2 Spencer Pl 2 Fl Scarsdale NY 10583 — $80-
914-472-6897

New Jersey — Akane Salon*

2024 Center Ave Fort Lee NJ 07024 — $40-
201-461-3644

New Jersey — Katsuko Salon*

2093 Lemoine Ave 9th fl Fort Lee NJ 07024 — $60-
201-585-8696

New Jersey — Michi Beauty Salon

535 River Rd Edgwater NJ 07020 — $50-
201-941-1885

New Jersey — Salon Onsis*

170 Main St Fort Lee NJ 07024 — $50-
201 242-0554

New Jersey — Tosh Hair Supreme*

1550 Lemoine Ave Fort Lee NJ 07024 — $45-
201-461-3637

Connecticut — Hiro's Hair Salon*

280 Railroad Ave Greenwich CT 06830 — $35-
203-769-1620

SPA

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2F W. 38th St. 8th Fl (bet. 5th & 6th St) — 30 shots $45-
212 302-0008

Midtown West — Salon de Tokya

200 W 57th St. #1308(bet.7th Ave & Broadway) — $70-
212 757 2187

Midtown West — Spa Karma NY

15 W 44th St 10 Fl (bet. 5th & 6th Ave) — $80-
212 729-3521

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212-564-7474

Chelsea — Excy Laser Hair Removal*

143 W 25th St. (bet 6th & 7th Ave) — $30-
212-695-1999

Gramercy — RounGe NYC

201 E 23rd St (bet. 2nd & 3 d Ave) — $25-
646-707-3504

Soho — SPANAIL

120 Sullivan St (Spring & Prince St) — $50-
646-476-3271

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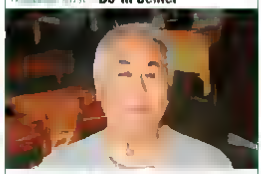

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Midtown West — Osaka Health Spa 46

37 W. 46th St. 3 Fl (bet. 5th & 6th Ave.) | 212-575-1303 | $120 /60min

Midtown West — Solon de Tokyo*

200 W. 57th St. #1308 (at 7th Ave.) | 212 757 2187 | $80 /60min

Midtown East — ease NY LLC

16 E. 41st St. #2 (bet. Madison & 5th Ave.) | 212-661-5151 | $85 /50min

Midtown East — Herbal Fairy Wellness Spa

333 E 49th St. Lobby O (bet. 1st & 2nd Ave.) | 212-213-3098 | $80 /60min

Midtown East — iDo Holistic Canter*

22 E. 43th St. 3rd Fl (bet. Madison & 5th Ave.) | 212-535-2800 | $50-

Midtown East — Kenkodo

211 E. 53 d St. (bet. 2nd & 3rd Ave.) | 212-580-0088 | $80 /60min

Midtown East — Madison Healing Arts

240 Madison Ave. Suite 508 New York, NY 10016 | 646-756-2686 | Couples Massage

Chelsea — Cowlicks Japan*

137 W. 14th St. (bet. 6th & 7th Ave.) | 212-367-2123 | $45 /30min

East Village — Kensy

229 E. 9th St. 2 Fl. (bet. 2nd & 3rd Ave.) | 212-253-6171 | $45 /60min

Lower Mhn — Health Trail CD

23 Mill St. 2 Fl. (bet. Mott & Doyers St.) | 212-609-2212 | $40 /60min

Lower Mhn — Whole Health Wellness Center & Med Spa

34 Howard St. 2 Fl. (bet. Broadway & Crosby St.) | 212-625-8996 | $55 /70min

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23 Kingsland St. 2 Fl. Nutley, NJ 07110 | 973-561-2933 | $90 /60min

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Midtown West — Nihon Medical Healthcare (Manhattan 44)

16 W. 44th St. 10 Fl (bet. 5th & 6th Ave.) | 212-575-8910 | $80 & up

Midtown West — Vital Balance Healing Center

241 W. 37th St. #405 (bet. 7th & 8th Ave.) | 212-470-3258 | $95 /60min

Midtown East — Acamed Center*

150 E. 56th St. #1C (bet. 3rd & Lexington Ave.) | 212-986-8877 | $90 /60min

Midtown East — Amy Natura Center

137 E. 47th St. 1 Fl. (3rd & Lexington Ave.) | 212 317-2720 | $90 /visit

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Midtown East — Love & Compassion

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50 Greene St. 2fl (bet. Broome & Grand St.) | 347-625-7242 | $75 & up

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133-47 Sanford Ave. #1G Flushing, NY #1355 | 718-961-7222 | $50 /45min

Long Island — Kimura Acupuncture

99 Hallock Ave. Ste. K Wilston Park, NY 11596 | 516-852-1292 | $50/acu $40/ear

New Jersey — Dr. Hong

6135 Bergenline Ave. #3 West NY, NJ 07093 | 201-854-6438 | $70 /30min

DOCTOR

Upper East — Charles K. Loving Jr

17 E. 84th St. (bet. 5th & Madison Ave.) | 212-861-7373 | Cosmetic Surgery

Midtown West — Anshin Medical Health Care

36 W. 44th St. #303 (bet. 5th & 6th Ave.) | 212 730-3010 | General Clinic

Midtown West — Nihon Medical Healthcare (Manhattan 44)

16 W. 44th St. 10 Fl (bet. 5th & 6th Ave.) | 212-575-8910 | General Clinic

Midtown East — Herayo Fujiwaki PhD

117 E.37th St. #1A (bet. Lex. & Park Ave.) | 212-288-2527 | Psychologist

Midtown East — iDo Holistic Center*

22 E. 43th St. 3rd Fl (bet. Madison & 5th Ave.) | 212-486-2800 | Herbal Medicine

Midtown East — Japanese Medical Practice

55 E. 34th St. 2 Fl. (bet. Park & Madison Ave.) | 212-213-2115 | General Clinic

Midtown East — Mika Hayashi, DPM, PC

350 Lexington Ave. #501 (at 40th St.) | 212-682-0043 | Foot&Ankle Podiatry

Chelsea — Horano Miyamoto SW

364 W. 18th St. #3C (bet. 8th & 9th Ave.) | 347-403-3508 | Social Worker

Gramercy — Astor Smile Dental

151 3rd Ave. (at 17th St.) | 212-254-0800 | Dentist

Gramercy — Heritage Wellness

110 E. 23rd St. (bet. Park & Lexington) | 646-652-8328 | Medicine

Gramercy — Waterside Dental Care*

10 Waters de Para Lobby Level (bet. 25th & 26th St.) | 212-683-6260 | Dentist

Queens — Herbal Healing Traditions

30-18 30th Dr. 2nd Fl. Astoria, NY 11102 | 929-592-8328 | Chinese Medicine

New Jersey — Edgewater Family Care Center

726 River Rd. #202 Edgewater, NJ 07020 | 201-943-4040 | General Clinic

New Jersey — Japanese Women's Center

870 Palisade Ave. #305, Teaneck, NJ 07666 | 201-747-2284 | OBGYN

CHIROPRACTIC

Upper East — Cucci Chiropractic

131 E. 91st St. (bet. Park & Lexington) | 212-590-3332 | $100 /visit

Midtown East — Dr. Louis T. Calvano

401 3rd Ave. (bet. 32nd & 33rd St.) | 212-353-5490

Midtown East — Herado Chiropractic

15 E. 40th St. #901 (bet. Madison & 5th Ave.) | 212-360-5031 | $80-/visit

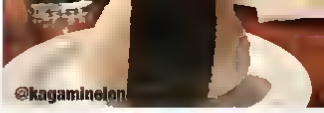
OTHER

Upper West — Gaia Holistic Health

20 W 64th St #24e (bet. W 63rd & 64th St.) | 212-799-9711

New Jersey — Club Metro USA*

1642 Schlosser St. Fort Lee, NJ 07024 | 201-944-2725



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Sumo Stew: Brooklyn's Japanese Social

Sumo wrestling originated in Japan over 1,500 years ago, and developed into a form of entertainment for royalty and martial training for warriors a few centuries later. Although this ancient sport has been booming in Japan, it has not made a large footprint in the U.S. due to its lack of media coverage. Thankfully men like photographer Michael Harlan Turkell and Brooklyn Kitchen Co-founder Harry Rosenblum have recently dedicated themselves to bringing the fun and excitement of Sumo to the West, with their wonderful Sumo Stew event!

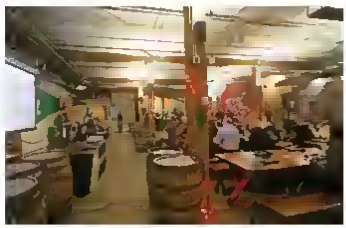
When I heard about the Sumo Stew event that is always selling out in Brooklyn, I had no idea what Sumo Stew or this event was all about. "Sumo Stew" or "Chankonabe," refers to the traditional dish that a Sumo wrestler eats. Cleverly, this is also the name for the Sumo viewing dinner social held at the Brooklyn Brewery every few months. Since I had only ever seen Sumo once years ago, I was excited to find that each event has a large projector set up to stream the most recent Sumo Tournament from Japan. There are select restaurants and goods that participants can try too!

The 2016 November event hosted stalls of sake and shochu sellers, tea company's, tenugui (Japanese multi-purpose cotton towels) from wuhao, and more. The Chankonabe itself varies from event to event. I had the pleasure of eating a vegetarian re-imagination of the dish that incorporated curry ingredients. Also, a bento box that held multiple food items from a handful of authentic Japanese NY restaurants was provided to each attendee.

The Sumo Stew event proved to be a fun fusion of a sports event, social dinner, and Japanese cultural event. Not one element or food item of the night fell short of perfection. I can see why Sumo Stew was an instant success when it began, and why the demand for the event had outgrown the Brooklyn Kitchen, causing it to move to the popular Brooklyn Brewery. While tea ceremonies and other Japanese events around NYC can be intimidating to non-Japanese enthusiasts, anyone can go to the Sumo event and feel comfortable. The rules of sumo are not very difficult to understand, and it's easy to tell who has won and who hasn't while watching. The environment is extremely friendly, and everyone is there to have a great time.

— Reported by Melissa Perner

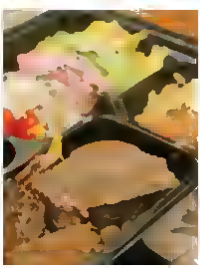
Sumo Stew
www.sumostew.com



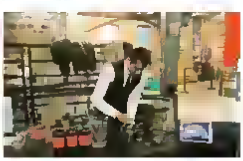
The Brooklyn Brewery's rustic interior combined with traditional Japanese food and sumo makes for an amazingly energized night that one looks forward to visiting again.

No matter where you choose to sit (by the bar, the Chankonabe table, vendors, etc.) you can't miss the projector screen displaying the match.

Vegetarian Curry Chankonabe freshly prepared right in front of the room and served by the chefs themselves. How much better can it get?



The Bento provided consists of delicious 5 star foods from several hand picked NYC Japanese Restaurants.



Vendor tables are set up for tastings, informational sessions, and item purchases.

School Guide

The following is a list of schools where you can learn Japanese culture

★ Chopsticks NY available to pick up

LANGUAGE

Midtown West — The Nippon Club/Japan Foundation NY

JF Japanese Language Courses focus on what you can do by using Japanese and on practical activities that incorporate Japanese culture. Learn real-life Japanese and explore Japanese culture with us! Visit www.jfny.org/language/overview.html for more info.

145 W 57th St. (bet. 6th & 7th Ave.)
212 581 2223 www.nipponclub.org/culture
Japanese

Midtown East — Hills Learning

Hills Learning is a fully accredited institution in New York that specializes in Asian language instruction. They have small group classes and private lessons tailored to individual goals and needs. Classes are available for Japanese, Korean, Chinese and Thai.

50 E. 42nd St. #900 (at Madison Ave.)
212-764-0994 www.hillslearning.com
Japanese

Purchase — Keio Academy of New York

Each summer, Keio Academy of NY organizes a two week cultural exchange residential program for middle and high school students from Japan and the US. Come join and experience their unique bilingual, bi-cultural learning environment!

3 College Rd. Purchase, NY 10577
914-701-3454 www.keio.edu
Japanese

New Jersey — Japanese-American Society of New Jersey*

Our language program is taught by highly trained instructors who qualified through the special certification program. Group and individual lessons are available on and off the premises as well as via Skype.

304 Main St. 2nd FL Fort Lee, NJ 07024
201-461-5133 www.jasofnj.com
Japanese

Upper West — Friends Academy

315 W 103rd St. (bet. Westend Ave. & Riverside Dr.)
212-835-8535
Japanese

Upper West — Japan ICU Foundation

475 Riverside Dr. #439 (bet. 119th & 120th Sts.)
212-870-3386
Japanese

Upper West — Yaor Trua SaH

501 Seminary Row (at Amsterdam Ave.)
212-678-4251
Japanese

Midtown West — NY Japanese Langaaga

257 W. 39th St. 14 Fl (bet. 7th & 8th Ave.)
646-345-5777
Japanese

Midtown East — Amty Language Institute*

124 E. 40th St. #203 (at Lexington Ave.)
212-697-8374
Japanese

Midtown East — ibec linguaga institute, inc.*

369 Lexington Ave. #300 (bet. 40th & 41st St.)
212-867-2000
Japanese

Midtown East — Japan Society

333 E. 47th St. (bet. 1st & 2nd Ave.)
212-715-1250
Japanese

Midtown East — Langaaga House

211 E. 43rd St. #1109 (bet. 2nd & 3rd Ave.)
212-549-5466
Japanese

Midtown East — PC Tech

317 Madison Ave. #900 (at 42nd St.)
212-809-4754
Japanese

Midtown East — Rennert New York

211 E. 43rd St. 15 Fl (bet. 2nd & 3rd Ave.)
212-867-5700
Japanese

Chelsea — ABC Language Exchange*

149 W. 25th St. #1E (bet. 6th & 7th Ave.)
212-563-7690
Japanese

Chelsea — Tenri

43A W. 13th St. (bet. 5th & 6th Ave.)
212-645-2100
Japanese

West Village — NYU-SCPS

7 E. 12th St. (bet. University Pl. & 5th Ave.)
212-998-7150
Japanese

Long Island — Long Island Japanese

21 Beacon Hill Rd. Port Washington, NY 11050
516-883-5745
Japanese

Long Island — Long Island Japanese Culture Center*

2 Heaven Ave., Ste. 23F (Shopping Center) Port Washington
516-551-4307
Japanese

Westchester — Keio Academy

3 College Rd. Purchase, NY 10577
914-701-3454
Japanese

New Jersey — Iroha Nihongo*

11 West Bayview Ave. Englewood Cliffs, NJ
201-647-4832
Japanese

New Jersey — R/Lingo Learning Center*

2450 Lemoine Ave. #104 & 105 Fort Lee, NJ
201-947-4707
Japanese

TRADITIONAL

Upper West — Ikenobo Ikabana School

30 W. 60th St. #8K (bet. Broadway & Columbus)
212-757-4748
Ikebana

Upper West — Sarkoa Shada

315 W. 61th St. (at West End Ave.)
212-247-2589
Calligraphy

Midtown West — N.Y. Togei Kyoshitsu School*

5 W. 30th St. 3 Fl (bet. 5th Ave. & Broadway)
212 268-1711
Pottery

Midtown West — The Nippan Club

145 W. 57th St. (bet. 6th & 7th Ave.)
212-581-2223
Sado

Soho — Kimano House

131 Thompson St. (bet. Prince & Houston St.)
212-505-0232
Kimono

MARTIAL ARTS

Upper West — Kokeshi Bodo Institute

332 Riverside Dr. (bet. 105th & 106th St.)
646-825-7354
Judo

Upper West — Shannryu Matsabayashi*

131 W. 72nd St. #2R (bet. Columbus & Amsterdam Ave.)
212-875-8426
Karate

Upper West — UWS Kenshikai Karate

929 Columbus Ave. (bet. 105th & 106th St.)
212-222-1172
Karate

Midtown West — Shinjinbukan New York

939 8th Ave. #307 (bet. 55th & 56th St.)
917-400-8183
Karate

Midtown West — Shinkyokeshinkai NY

520 8th Ave. 10th Fl (bet. 36th & 37th St.)
646-235-0283
Karate

Midtown East — KYDKUSHIN KARATE

265 Madison Ave. 5 Fl (at 39th St.)
212 947-3334
Karate

Chelsea — U.S. Bodo Kai-Ken

110 W. 14th St. 2 Fl (bet. 5th & 7th Ave.)
212-807-7336
Mix

Chelsea — Ueshiro Karate Dojo

107 Chambers St. (bet. Church & W. Broadway)
646-745-6172
Karate

Chelsea — World Seido Karate

111 W. 23rd St. 2 Fl (bet. 5th & 6th Ave.)
212-924-0511
Karate

East Village — Karate Honma Dojo

58 E. 11th St. 5 Fl (bet. Broadway & University)
212-505-3866
Karate

Tribeca — Oishi Judo Club

547 Greenwich St. (bet. Vandam & Charlton St.)
212-989-6850
Judo

Queens — Rukasu Bodo Dojo

25-30 Parsons Blvd.
347 746-1037
Mix

Long Island — Katayanagi Shotokan Karate

935 Port Washington Blvd. 3Fl Port Washington, NY
516-330-2365
Karate

New Jersey — Kokushikai Judo*

24-28 Fair Lawn Ave. Fair Lawn, NJ 07410
201 797 5366
Judo

New Jersey — KYOKUSHIN KARATE NJ Branch

390 Old River Rd. 2 Fl Edgewater, NJ 07020
212 947-3334
Karate

OTHER

Midtown East — SDBA Making

Soba Making Lesson Every Sunday Sessions 12-2:30pm This lesson will include a lecture on the history and hands-on soba as well as instruction and hands-on soba making. Contact Mr. Katsuji at world_wide_soda_ny43@yahoo.co.jp

230 3rd Ave. 2 FL (at 51st St.)
www.worldwide-soba.com
Cooking

Brooklyn — Raman Class

A lecture on ramen is presented by a chef/owner of Brooklyn restaurants and a soba master. Learn the know-hows of preparing your original ramen. Consultations on setting up a kitchen to serve ramen are also available. Email to schedule an appointment.

95 Montrose Ave. (bet. Lorimer St. & Manhattan Ave.)
RamenClass-bk@gmail.com
Cooking

Upper East — Saori Weaving Arts

227 E. 67th St. (bet. 2nd & 3rd Ave.)
212 722-2699
Other School

Midtown West — Horiyama Ballet

58-60 W. 39th St. 3rd Fl (bet. 5th & 6th Ave.)
347-451-1801
Dance

Midtown West — The Nippon Club

145 W. 57th St. (bet. 6th & 7th Ave.)
212 581 2223
Dance

Midtown West — Toho Shoji N.Y.*

950 8th Ave. (bet. 56th & 57th St.)
212-757-7465
Jewelry Making

Midtown East — The DOJO

265 Madison Ave. 5 Fl (at 39th St.)
212 947-3334
Other School

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MeetJapanLady.com
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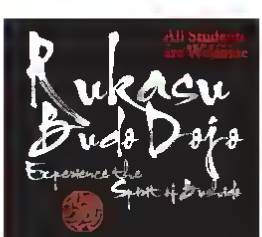
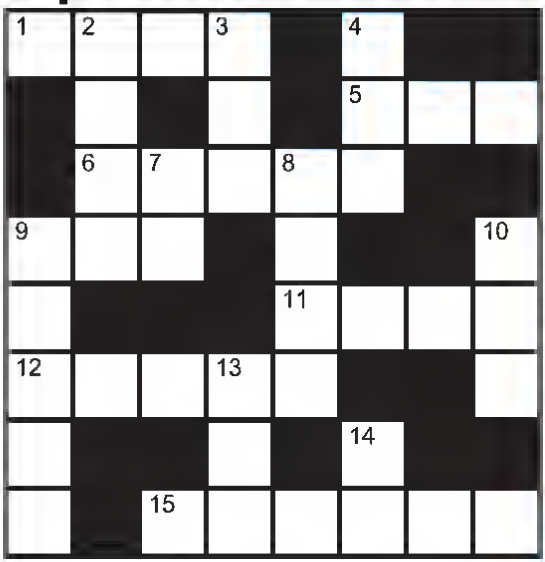


Japanese CROSSWORD



Across

1. During Setsubun in February, Japanese throw _____ (beans) to expel evil from their homes

5. Dictionary form of the verb meaning "to knit"

6 It looks similar to unagi (eel), but _____ is from the ocean unlike unagi. It is also one of the signature toppings of Edomae (Edo [Tokyo]-style) sushi

9. Prefecture that is famous for Ise Jingu Shrine, Mikimoto Pearls, and the Suzuka Circuit

11. _____ is a two-syllable noun that is translated as "origin," "basis," "cause," "foundation," and "source."

12. i-adjective meaning "cold"

15. The New York City subway has a lot of _____ (rats)

Down

2. i-adjective meaning "sweet"

3. "Gill" in Japanese

4. _____ Asada is a Japanese female figure skater who won world titles several times. She retired after the Sochi Olympics but came back to compete in the 2016–17 season

7. Japanese word confirming what was just said as a kind of question

8. "Trash" and "dirt" in Japanese

9. When answering a phone call, Japanese repeat this word twice

10. _____ is a noun meaning "loss." "_____o suru" means "to lose"

13. In February, _____ (plum tress) start blooming

14. Dictionary form of the verb "to meet"

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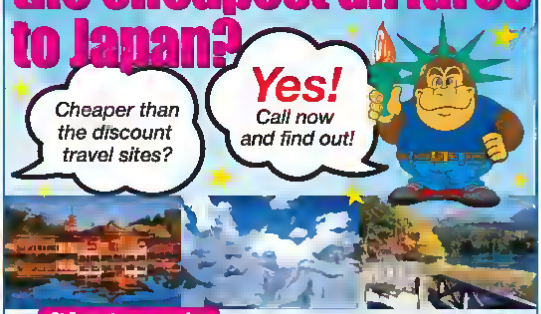

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Shitamachi: A Walk from Edo to Tokyo

Strolling in the city of Tokyo is full of surprises. You will encounter many special things, both old and new, in the crisscrossing streets. You might find a tiny traditional shrine sandwiched between modern, futuristic buildings or a little plaque in a shopping mall that tells the interesting history of the spot. This is because of the city's complicated history.

The development of Tokyo basically began when the Tokugawa Shogunate declared it the capital of Japan in 1603. During the Tokugawa reign—what we call Edo Period—the lifestyle of commoners improved and their culture blossomed. Once feudalism was replaced by a modern, democratic government in 1868, the new government started absorbing Western concepts and cultures, and Tokyo's modernization began. Many of the buildings and urban systems of this era, however, were lost in the Great Kanto Earthquake of 1923 and then during the bombing of World War II. All the buildings destroyed were rebuilt in more modern styles while trying to preserve historical landmarks. This explains why Tokyo is so complex, multilayered, and fun for travelers.

Literally translated as "downtown," Tokyo's Shitamachi, an extensive residential and commercial area in the western part of the city, is a particularly good source of the city's history. If you have only one day in Tokyo, take a walk from Asakusa to Tokyo Skytree Tower. Asakusa, already popular among foreign tourists, easily transports you back to olden times. The main attraction there is Senso-ji Temple, established about 1,400 years ago. As the oldest Buddhist temple in Tokyo, it has a long history, but it really thrived during the Edo Period, when the Tokugawa government protected and refurbished it. Vendors were allowed to sell food and products along the long walkway from the grand Kaminarimon Gate to the main temple, attracting more and more visitors to the temple. It is now called Nakamise and has close to 90 shops and food vendors. In the Senso-ji Temple precinct, there are more temples, gates, and a garden, as well as a five-story pagoda.

▲Commonly known as Kaminarimon, Furaijinmon is the main gate of the Senso-ji Temple. The gate has two lively statues: Fujin (God of Wind) on the right and Raijin (God of Thunder) on the left.

◀Looking at Tokyo Skytree Tower and the headquarters of Asahi Beer from Asakusa

Outside the precinct of Senso-ji Temple there are many landmarks, traditional restaurants, and food vendors. Owariya (a soba restaurant founded in 1870), Kameju (a traditional Japanese pastry shop), Yagenbori (a custom blend *togarashi*—spicy seasoning—shop), and Iriyama Senbei (which sells handcrafted rice crackers) are some of the stores that have waiting lines. If you don't have time to do research in advance, just hop on a sightseeing rickshaw and take a tour.

Tokyo Skytree Tower rises 2,080 feet above the ground and is now one of the most crowded tourist destinations in Tokyo. The tower is located within walking distance from Asakusa—just walk over the Sumida River on Azuma Bridge, take Asakusa-dori Avenue, and facing the headquarters of Asahi Beer, make a left at Narihira 1-chome to cross a branch of the Sumida River again, and you will arrive at the SkyTree in about 20 minutes.

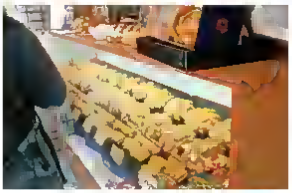
Finished in 2012, the tower was designed to be earthquake-safe. It has two observatories—at 1,150 feet and 1,480 feet. These observatories offer 360-degree panoramic views of an extensive part of the Kanto Plain. If weather permits, you can see Mount Fuji in the southwest. Skytree Tower is part of the extensive Tokyo Skytree Town, which also includes Sumida Aquarium, the Soramachi shopping mall, and a planetarium—all modern structures that contrast with old Asakusa.

Both located in the Shitamachi area, Asakusa and Tokyo Skytree provide you with totally different and unique experiences. Visiting both back to back, you can witness 400 years of transformation in Tokyo.

WHAT YOU SHOULD EAT IN ASAKUSA

Commonly known as Kaminarimon, Furaijinmon is the main gate of the Senso-ji Temple. The gate has two lively statues: Fujin (God of Wind) on the right and Raijin (God of Thunder) on the left.

Ningyo-yaki is a traditional, molded pancake filled with sweet red bean paste. In the Nakamise shopping strip, you can not only get a freshly made ningyo-yaki, but you can also watch a craftsperson making it.



You can also enjoy melon pan, round bread covered with a cookie crust to look like a muskmelon.

Famous for its fluffy dorayaki, a pancake sandwich with sweet red bean paste, Kameju always has a long line.

Many senbei (rice cracker) shops are also found in Asakusa. Senbei was one of the most popular snacks of the Edo Period (when there were neither potato chips nor Pocky!).

What on Earth?

SETSUBUN

節分

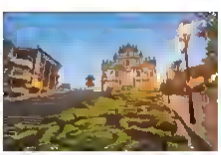
Throwing food is generally considered bad manners. But it is recommended on this particular day in Japan. Only roasted soybeans, not other foods, though. The day is called **setsubun**, and it's usually February 3rd, depending on the Lunar calendar. Correctly speaking, the term setsubun (which literally means "seasonal division") indicates the day before the beginning of each season, so there are four setsubun, Spring Setsubun, Summer Setsubun, Fall Setsubun, and Winter Setsubun. However, in Japan, the term usually refers to the Spring Setsubun, which is New Year's Eve on the Lunar calendar, and Japanese celebrate the day yearly.

The celebration is accompanied by a special ritual to cleanse away all the evil of the former year in the Lunar calendar and drive away disease-bringing evil spirits for the year to come. This special ritual is called **mamemaki** (which literally means "bean scattering"). Roasted soybeans are thrown either out the door or at a member of the family wearing a mask of Oni (demon or ogre). The throwers chant "Oni wa soto! Fuku wa uchi!" The meaning of this chanting is something like, "Get out, Demons. Come on in Good Luck."

The beans are thought to symbolically purify the home by driving away the evil spirits that bring misfortune and illness with them. As a part of bringing good luck in, Japanese customarily eat soybeans, one for each year of one's life, if you are 27 years old, you eat 27 beans. In some areas, people eat one for each year of one's life, plus one more for bringing good luck for the year to come, if you are 27, you eat 28 beans. Also, there are some regions where people bite into futomaki (big sushi roll) without cutting at all. They believe that your wish will come true if you bite into the uncut futomaki, called ehō-maki. "Roll" symbolizes "rolling good luck in," and to bite "uncut" represents the fact that your relationship will never be severed.

ASIA

P. 44 **Asian Travel**



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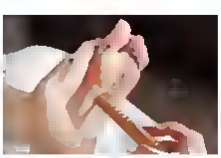
Macau – The Melting Pot of the East

Macau, located only 40 miles away from Hong Kong, is an autonomous territory in China. It is known for its casinos, but it also offers unique sightseeing spots that blend Chinese and Portuguese cultures

P. 45 **Asian Beauty + Health**



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The Sole Obsession with Reflexology

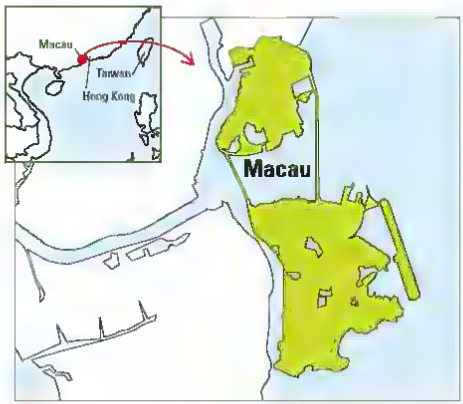
Reflexology, or foot massage, is an ancient remedy that has been practiced for centuries. Developed in China, the method is based on the knowledge that certain pressure points on the sole connect with internal organs

P. 46 **Asian Restaurant Review**

Drunken Dumpling

Already with a buzz for its gigantic xao long bao (soup dumplings), Drunken Dumpling in the East Village serves scrumptious dumplings, both steamed and fried, as well as fluffy buns

MACAU – THE MELTING POT OF THE EAST



The Macau Special Administrative Region, or simply **Macau** certainly competes with destinations like the Imperial Palace and the Great Wall when it comes to welcoming people from around the world. This due in part to the fascinating blend of cultures in Macau, a place where ancient Chinese temples sit upon roads of traditional Portuguese cobblestone lanes. Macau owes this to its previous time as a Portuguese settlement long ago. This month, we are highlighting everything all the sites and attractions located 60 kilometers west of Hong Kong.

Visitors can recreate in the **Senado Square**, an immensely popular urban venue for public events and celebrations, providing a clear example of the harmonious atmosphere of the region's multi-culturism. Motor-racing enthusiasts can visit the **Grand Prix Museum**, which pays tribute to those that have made extensive contributions in magnificent machinery to the Macau Grand Prix.

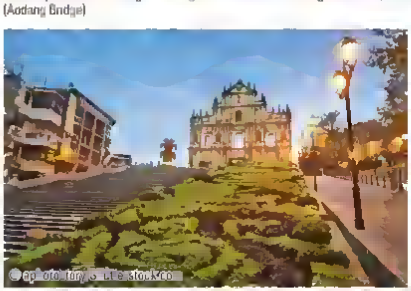
For the best views of Macau, be sure to visit the **Macau Tower**, which offers a stunning walking tour around the outer rim, as well as thrilling bungee-jumping activities for those who are feeling a little adventurous. Visitors can also marvel at the beauty of the **Ruins of St. Paul's**, a landmark wonder of traditional architecture. You'll even feel compelled to throw coins into the Ruins' highest window from the stairs for good luck.

Ancient temples also dot the region, such as the **A-Ma Tampla**, the oldest Chinese temple in Macau, dedicated to the goddess of the sea since the 16th century. There you can light incense for atmospheric relaxation amid Macao's subtropical climate. You can also visit the **Nu Wa Templa**, which was built in honor of the Chinese equivalent of Gaia. Unlike a majority of Macau's temples that were built in honor of the sea, the Nu Wa Temple is named after the Chinese goddess responsible for creating mankind. It has even become a popular spot for those to pray for a happy marriage and for those who hope to have a baby.

Of course, if you're interested in modern attractions more than ancient temples, there's a reason Macau is often designated as the "Vegas of China." In terms of dazzling casino lights, Macau dwarfs Las Vegas in every way imaginable as a gambling metropolis. Dazzling places like the **Venetian Macau** hotel and **Casino Lisboa** invite gamblers to try their hands and luck at blackjack, greyhound racing, sports betting, or the lottery. The best part is that it's all completely legal!

If food is the main course of your tour, then Macanese cuisine is absolutely essential for satisfaction. The local food is actually a unique blend of Cantonese and Portuguese cuisines! The best selections to start sampling are the *pastel de nata*, or **egg tarts**. These simple pastries—with their flaky crusts and delicious egg custard centers—ignite the taste buds at first bite and ironically started production in Portugal. In addition to their extraordinary taste, they capture the eclectic nature of Macanese cooking, which is really a blend of multiple flavors, mainly from Portugal and China. Of course, egg tarts aren't the only treats you can find around the neighborhood, so be sure to also try the **pork chop buns**. They are exactly what they sound like, being the most popular snack food in the region. It may be much easier to call them the Macanese equivalent of the hamburger. Much like Macau's architecture, its food seamlessly brings together multiple influences for a delectable delight for any tourist.

Landscape of Macau at night, looking at a man-made lake, Lago Nam Van, and in the distance are Macau Tower and Macau-Ta-pa Bridge (Aodang Bridge).



Ruins of St. Paul's, built from 1602 to 1640, is one of Macau's best known landmarks. In 2005, they were officially listed as part of the Historic Centre of Macau, a UNESCO World Heritage Site.

Pastel de nata, a Portuguese dish popular in Macau, is a dim sum sweet, egg custard tart.

THE SOLE OBSESSION WITH REFLEXOLOGY

— Reported by Michael Goldstein

It's one thing to have butterflies in your stomach, but is it possible to have butterflies in your feet? Some therapists certainly think so, and they have dedicated their lives to studying how to relax tensions within the body and enhance circulation in certain places. Most people might already be familiar with acupuncture as a method for pain relief, but if there's one thing Asia is really good at, it's finding more than one way to relax tension. Look no further than the alternative practice of reflexology.

Reflexology is a kind of alternative medicine based on the principle that there are specific reflexive areas in a person's hands and feet that directly correspond to that person's glands, organs, and body parts. When these specific areas are gently manipulated, the feeling can relax nerve tensions and even improve nerve and blood supply. While reflexologists focus on stimulating these reflex areas to produce effects elsewhere in the body, it is easy to confuse it with massaging. Reflexology is more about gently manipulating and applying pressure on certain parts of the feet and hands, rather than an all-around kneading of muscles in a massage.

This alternative medicinal practice was originally practiced in ancient Egypt and China. But it wasn't until the early 1900s that it was introduced in the United States, thanks to William H. Fitzgerald and Eunice D. Ingham. Ingham is famous for pioneering the Ingham Method, which has formed the basis for all reflexology practices for over sixty years.

Certain reflexes on your feet provide a mirror image of all the different parts of your body. For example, according to the Ingham Method, parts of your toes correspond to your brain, but the center of your biggest toe (or hallux), when pressed, affects your pituitary gland. There's even an area on your foot, when pressed, that can affect your bladder!

What's so unique about reflexology is that the alternating pressure applied to specific reflexes on your feet has a stimulating effect instead of any kind of numbing effect. Reflexology has never been known to make a bad problem worse, instead helping to normalize the functions of the body.

The best way to truly discover the benefits of reflexology is to go to a local practitioner, or to purchase products that immerse you in the reflexology experience. For example, the International Institute of Reflexology publishes extensively detailed foot and hand charts that layout all the different reflex areas and what glands, organs, or body parts that each area can affect when properly pressed. These charts are perfect as a kind of primer on reflexology studies.

In addition to impressive charts, folks can also purchase books, such as The Reflexology Bible: The Definitive Guide to Pressure Point Healing, that provide detailed directories on working the reflex points and specialized treatments for children, couples, and the elderly. The book also contains handy zone maps of the hands and feet, perfect for anyone who wants step-by-step details on the subject.

For those who find foot therapy too time-consuming and expensive for their schedules, spa resorts are known to pass out specialized sandals for personal reflexology sessions. These sandals have little rubber acupressure nubs designed to massage your soles in specific reflex areas as you stroll along. Some pairs sold online actually utilize natural stones to help regulate your energy levels through your feet. It's one thing to get a foot massage, but it's something else entirely to have unyielding stumps or stones constantly pressing on your soles for fifteen minutes. Reflexology, however, has always been advertised as a kind of good-pain experience.

At the end of the day, reflexology is much like a doctor testing your reflexes by hitting your knees to see if you kick your legs in response, but it goes much deeper than a basic hit to the knee, and with a much softer pressure.

This wooden tool is used for giving pressure to the exact point effectively.

LOCALLY SOURCED FLAVORFUL DUMPLINGS

DRUNKEN DUMPLING

Last fall Drunken Dumpling run by mother-son team Qihui Guan and Yuan Lee, was a welcome addition to New York's dumpling scene. According to Lee, what differentiates their East Village dumpling specialty shop from other dumpling joints is its healthy offerings. Drunken Dumpling considers itself "farm to table", as ingredients are procured from local farms. Because of the high quality of the pork, there is no need for extra salt, MSG or other additives. Says Lee, "Our soup dumplings have traditional Shanghainese flavor, which is mild, sweet and tender."

The broth for the pork soup dumplings is cooked for seven hours, after which the fat is filtered out to leave the gelatin. The crab ones use real crabmeat, and all are made fresh daily. Drunken Dumpling is best known for its extra-large thin-skinned soup dumpling (*XL XLB*), steamed for up to 18 minutes and containing shrimp, crab, scallions and pork in chicken, vegetable, pork and seafood broth. It is designed for the broth to be sipped with a straw, and then opened to eat the meat with a spoon. The *XL XLB* are made exclusively by Guan, so limited to 25 orders per day.

Also, there are six types of Beijing-style pot stickers, served steamed or fried and with more meat and less vegetables (i.e. slightly spicy peppers, mushrooms). Rounding out the menu are the buns, savory pork scallion and sweet red bean with honey, and an extensive beer lineup. Going forward, Lee plans to introduce sake and Guan hopes to add more desserts.

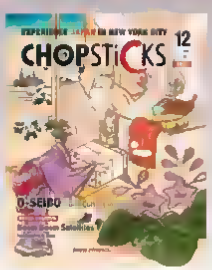
Drunken Dumpling
137 1st Ave. (bet. St. Mark's Pl. & 9th Sts.) New York, NY 10003
TEL. 212-982-8882 | www.drunkendumplingny.com | Mon-Thu & Sun: 12 pm-10 pm; Fri & Sat: 12 pm-Midnight

Shanghai-style soup dumplings, known to be mild, sweet and tender, are full of broth and meat.

Drunken Dumpling also has both sweet and savory buns.

Arrive early to try the famous *XL XLB*.

Interior walls are playfully decorated with bamboo dumpling containers.



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My Beloved Nabe Hot Pot with Ajinomoto Dipping Sauces

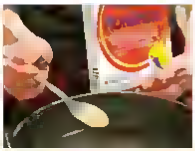
Nabe(Na-Bay) hot pot is extremely popular among Japanese people, especially in the cold winter. Picking freshly cooked ingredients from a piping hot pot on the table and sharing it with your family and friends makes you warm inside and out. But fans of nabe are not limited to the Japanese, and many Asians also enjoy their own style of nabe. Here, two nabe fans share their own versions of nabe with the help of Ajinomoto's Hondashi (granulated dashi broth base made from bonito) and four flavors of dipping sauces

My Beloved Nabe Hot Pot with Ajinomoto Dipping Sauces

My Nabe #1: By Jenny Lee

Ingredients Serves 4
- ☐ 10 cups water
- ☐ 3 tsp Hondashi
- ☐ 8 oz thinly sliced pork
- ☐ Your favorite vegetables mushrooms tofu..etc
- ☐ Ajinomoto Dipping Sauces

Directions
1. Boil water in a pot and add Hondashi
2. Add ingredients as you like
3. Once the ingredients are ready to eat pick your favorite one dip it in your choice of sauce and enjoy.



I like nabe hot pot because it is simple to make--just cut ingredients and cook them in broth. Instead of seasoning broth with soy sauce or miso, I prefer to keep the broth simple and dip ingredients in sauces with various flavors to eat. Every Ajinomoto Dipping Sauce has a unique flavor, but all of them go great with ingredients cooked in a pot. My favorite is Spicy Miso flavor which has a good kick, but it's not too overpowering.
--Jenny Lee

Udon Noodle "Hitori Nabe" (individual serving hot pot)

My Nabe #2: By Hugh Au

Ingredients Serves 1
- ☐ 3 cups water
- ☐ 1 tsp Hondashi
- ☐ 1 package frozen udon noodles
- ☐ Your favorite vegetables, chicken shrimp etc
- ☐ Ajinomoto Dipping Sauces

Directions
1. Boil water in a pot and add Hondashi
2. Add your choice of vegetables and proteins
3. Add udon noodles
4. Once the udon is done pick udon and your favorite toppings, dip it in your choice of sauce and enjoy

I often cook udon noodles in a hot pot and eat directly from the pot. It's like a hot tsuke-men (dipping noodles) style. What's great about it is I can enjoy it with multiple dipping sauce flavors at a time. Also, toppings like vegetables and chicken can be cooked together with udon. Just stock up on Ajinomoto Hondashi and Dipping Sauces to make your everyday cooking easier and fun.
--Hugh Au

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Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch
M Tu W Day Closed | Delivery
Th F Sa Su | Family Dining
Romantic Dining | Local Favorite
Vegetarian Friendly | Business Dinner
★ Chopsticks NY available to pick up

CHINESE

Upper West — Hao Dynasty $25
215 W 85th St
212-858-9080

Upper West — Legend 72 $25
127 W 72nd St
917-441-4790

Upper West — Dilia's $15
2705 Broadway (bet. 103rd & 104th St.)
212-932-3300

Upper East — Wa Jeal Sichuan Chili House $25
1578 2nd Ave (bet. 82nd & 83rd St.)
212-396-3336

Midtown W — China Grill $66
60 W 53rd St (bet. 5th & 6th Ave.)
212-333-7788

Midtown West — Topaz Noodle Bar $15
129 W 56th St (bet. 6th & 7th Ave.)

Midtown East — Hunan Bistro $25
98 3rd Ave. (bet. 12th & 13th St.)
212-358-9855

Midtown E — Hunan Manor $30
339 Lexington Ave. (near 40th St.)
212-682-2083

Midtown East — Land of Plenty $20
204 E 58th St
212 308-4788

Gramercy — The Cottage* $12
33 Irving Place (at 16th St.)
212-505-8500

East Village — Dumpling Man* $11
100 St. Marks Pl (bet. 1st Ave & Ave A)
212-505-2121

East Village — Drunken Dumpling $20
137 1st Ave (bet. 9th & 10th St.)
212-982-8882

Lower Mhn — Xi'an Famous Foods $20
14 E 34th St (bet. 5th Ave & Madison Ave.)
212-766-2968

Lower Mhn — Biang! $15
157 2nd Ave (at 10th St.)
718-888-7713

Lower Mhn — Bing Kitchen $15
71 Orchard St. (bet. Grand and Broome)
212-219-1307

Lower Mhn — Buddha Bodai $0
77 Mulberry St. (bet. Bayard & Canal St.)
212 233-2321

Lower Mhn — Golden Unicorn* $20
18 E. Broadway (bet. Market & Catherine St.)
212-941-0911

Lower Mhn — Shanghai Cuisine* $25
89 Bayard St. (at Mulberry St.)
212-732-8988

Lower Mhn — Shu Han Ju $20
485 Avenue of the Americas (at 11th St.)
212-420-8800

Lower Mhn — Wo Hop $20
17 Mott St. (bet. Mosco St & Chatham Sq)
212-962-8617

Brooklyn — East Wind Snack Shop* $11
471 16th St. Brooklyn, NY 11215
929-295-0188

Queens — Himalayan Yak Restaurant $15
72-20 Roosevelt Ave. Jackson Heights, NY 11372
718-779-1118

Westchester — Fantasy Cuisine $17
20 N Central Ave., Hartsdale NY 10530
914-358-3046

KOREAN

Midtown W — BarnJoo $20
34 W 35th St (bet. Herald Square & 5th Ave.)
212 564-4430

Koreatown — Cho Dang Gol $20
55 W 35th St (bet. 5th & 6th Ave.)
212-695-8222

Koreatown — Dae's Bogam* $40
17 E. 32nd St (bet. Madison & 5th Ave.)
212-213-2200

Koreatown — HAN BAT* $15
53 W 36th St (bet. 5th & 6th Ave.)
212-725-5588

Koreatown — HANGAWI $40
12 E. 32nd St (bet. 5th & Madison Ave.)
212 213-0077

Koreatown — Hyo Dong Gak* $20
51 W. 35th St (bet. 5th & 6th Ave.)
212-695-7167

Koreatown — Jongro BBQ $30
22 W 32nd St. 2nd Fl (bet. 5th Ave & Broadway)
212-473-2233

Koreatown — Madangsui* $30
35 W 35th St (bet. 5th & 6th Ave.)
212 564-9333

Koreatown — New Wonjo $20
23 W 32nd St (bet. Broadway & 5th Ave.)
212-695-5015

Koreatown — Seoul Garden $20
34 W 32nd St (bet. 5th Ave. & Broadway)
212 736-9002

Koreatown — Woorijip $13
12 W 32nd St (bet. Broadway & 5th Ave)
212 204-1115

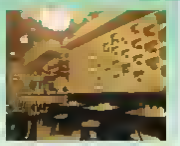
Brooklyn — Dokebi $25
189 Grand St. (bet. Driggs & Bedford Ave.)
718-782-1424

New Jersey — Dong Chae Hong* $13
144 Main St. Fort Lee, NJ 07024
201 592 0450

New Jersey — Dotori Kimchi $15
1430 Jergen Blvd. Fort Lee, NJ 07024
201 356-9697

Topaz Noodle Bar

129 W. 56th St., (bet. 6th & 7th Aves.), New York 10019
TEL: 917-444-7442 www.topaznoodlebarnyc.com
Mon-Sun: 11:30 am-11 pm



Conveniently located in the commercial district near Central Park, 5th Ave and Carnegie Hall, Topaz Noodle Bar offers quality authentic modern Thai cuisine featuring noodle dishes. One of the signature dishes is 'GAUY TIEW TOM YUM ' This Tom Yum Noodle Soup contains rice noodles, ground pork, pork balls, bean sprouts, scallions, and crushed peanuts which add a fun and crunchy texture. Topaz Noodle Bar is not only a restaurant but also a full bar for you to have a wonderful time with a fancy and elegant atmosphere. Enjoy the warm noodle soup in this cold weather!

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New Jersey	**Myung Dong Noodle House***	
2013 Lemoine Ave Fort Lee, NJ 07024 201-592-8900		$12
New Jersey	**PoogaLim***	
2053 Lemoine Ave Fort Lee, NJ 07024 201-644-8838		$20
New Jersey	**So Koog Hoog***	
130 Main St Fort Lee, NJ 07024 201-585-1122		$15

THAI

Upper West	**Land Thai Kitchen**	
450 Amsterdam Ave (bet. 81st St & 82nd St) 212-501-8121		$15
Upper East	**Up Thai**	
1411 2nd Ave. (bet. 73rd & 74th St.) 212-256-1128		$20
Midtown West	**@NINE**	
582 9th Ave. (bet.42nd & 43rd St.) 212-265-4436		$18
Midtown West	**Esnation**	
750 9th Ave (bet. 50th & 51st St.) 212-315-0555		$18
Midtown West	**Kare Thai**	
752 10th Ave. (bet. 51st St & 52nd St.) 212-265-2400		$20
Midtown West	**Naadiaa***	
830 9th Ave (bet. W 54th & 55th St.) 646-669-7828		$12
Midtown West	**Poegsri Thai***	
244 W. 48th St. (bet. Broadway & 8th Ave.) 212-582-3332		$25
Midtown West	**Pura Thai Cookhouse**	
766 9th Ave. #2 (bet.51st & 52nd St.) 212-581-0896		$13
Midtown West	**Vyol**	
756 9th Ave (51st St.) 212-571-2003		$20
Midtown West	**Woadee Siam**	
752 9th Ave. (bet. 52nd & 53rd St.) 212-459-9057		$20
Midtown West	**Yum Yum 3***	
658 9th Ave. (at 46th St.) 212-956-9415		$15
Midtown West	**Yum Yum Bangkok***	
650 9th Ave (bet. 45th & 46th St.) 212-262-7244		$15
Midtown West	**Yum Yum Too***	
662 9th Ave (at 46th St.) 212-247-2228		$20
Midtown East	**A+ Thai Place***	
1092 2nd Ave (bet. 53rd & 54th St.) 212-207-1008		$15
Midtown East	**Maisoe Thai**	
625 2nd Ave. (bet. 34th & 35th St.) 646-830-2085		$20
Midtown East	**OBAO**	
222 E. 53rd St. (bet. 2nd & 3rd Ave.) 212-308-5588		$25
Chelsea	**SONGKRAN**	
330 9th Ave. (bet. 29th & 30th St.) 212-239-8792		$0
Chelsea	**Thai Sliders**	
150 9th Ave. (bet. 17th & 18th St.) 212-675-0080		$25
Gramercy	**Boegkok 2 Thai***	
349 1st Ave. (bet. 20th & 21st St.) 212-473-4480		$14
Gramercy	**THAINY***	
384 3rd Ave. (at 29th St.) 212-686-2888		$13
Gramercy	**Toaa Thai Cafe***	
435 Park Ave S. (bet. 29th & 30th St.) 212-644-8900		$25
West Village	**Khoo Thai Kitchen**	
235 Sullivan St. (bet. 3rd & Bleecker St.) 646-726-4418		$0
West Village	**Tua Thai Food**	
3 Greenwich Ave. (bet. 6th Ave. & Ave. of Americas) 212-929-9999		$20
East Village	**Luis Thai Food**	
128 E. 4th St. 646-669-8310		$18
East Village	**Somtum Der**	
85 Avenue A (bet. 5th & 6th St.) 212-260-9570		$15
Lower Manhattan	**Beenie's Thai Cafe**	
98 Fulton Street (at Gold St.) 212-577-1300		$15
Lower Manhattan	**Go Go Thai**	
144 W. 18th St 212-929-9398		$15
Lower Manhattan	**Lantern Thai**	
311 2nd Ave (bet. 18th & 19th St.) 212 777-2770		$25
Lower Manhattan	**Naakaag Express**	
63 W. 14th St. (at Union Sq.) 212 242-2462		$18
Lower Manhattan	**Ngom**	
59 3rd Ave. (bet. 12th & 13th St.) 212 777-1424		$20
Lower Manhattan	**Ona Mora Thai**	
6 Clinton St. (bet. Houston & Stanton St.) 212 228-8956		$15
Lower Manhattan	**Spice**	
71 1st Ave. (bet. 4th & 5th St.) 212-253-2742		$25
Lower Manhattan	**Sticky Rice**	
86 Orchard St. (bet. Grand & Broome St.) 212-274-9208		$15
Lower Manhattan	**Zeb Elee**	
75 2nd Ave. (bet. 4th & 5th St.) 212-505-9533		$15
Soho	**Lan Larb SoHo**	
227 Centre St. (bet. Lafayette & Grand St.) 646-895-6264		$15
Soho	**Noodle Bar NYC**	
28 Cleimne St (near Bleeker St.) 212-924-8600		$15
Brooklyn	**Chai Thai Kitchen***	
124 N. 8th St. (at Berry St.) 718-599-5885		$16
Brooklyn	**Skyice**	
63 6th Ave (at St. Marks Ave.) 718-230-0910		$15
Brooklyn	**Tai Thai**	
206 Bedford Ave (bet. N. 5th & N. 6th St.) 718-599-5556		$30
Queens	**Blu Orchid Thai Kitchen**	
4504 Queens Blvd NY (bet. 45th & 46th St.) 917-832-6580		$12
Queens	**Spice**	
4745 Vernon Blvd 718-392-7080		$20
New Jersey	**Absolute Thai Homemade**	
644 Anderson Ave. Cliffside Park, NJ 07010 201 941 2290		$13

VIETNAMESE

Upper West	**Saiguatte**	
935 Columbus Ave (at 106th St.) 212-696-9800		$18
Koreatown	**PHO32 & SHABU***	
2 W. 32nd St (bet. 5th Ave. & Broadway) 212-695-0988		$20
West Village	**Saigon Market**	
53 University Pl (bet. 11th & 12th St.) 212-982-9651		$25
Lower Manhattan	**New Tu Do**	
102 Bowery St (bet. Hester & Grand St.) 212-366-2666		$12
Lower Manhattan	**Nha Traag Dae**	
87 Baxter St (bet. Bayard & Canal St.) 212-233-5948		$15
Lower Manhattan	**Paris Restaurant***	
213 Grand St (bet. Elizabeth & Mott St.) 212 226-3828		$5
Queens	**#1 Pho**	
4504 Queens Blvd NY (bet. 45th & 46th St.) 917-832-6580		$12

OTHER

Upper West	**Astate**	
100 Columbus Circle 35 Fl (at 60th St.) 212-805-8800		$135
Upper East	**Amber***	
1408 3rd Ave (at 80th St.) 212 243-5020		$25
Upper East	**Gardea Court Cafe**	
725 Park Ave (70th & 71th St.) 212-570-5202		$20
Midtown West	**Ausre Asian Bistro**	
235 W. 35th St (near 7th Ave.) 212-629-8888		$15
Midtown West	**KOA Restaurant**	
12 W. 21st St (bet. 5th & 6th Ave.) 212 206-5736		$20
Midtown East	**Jazz at Kitano**	
The Kitano Hotel 66 Park Ave (at 38th St.) 212-885-7123		$35
East Village	**Love Mamak**	
174 2nd Ave (bet. 11th & 12 St.) 212 254-2909		$18
Lower Manhattan	**Pig and Khao**	
68 Clinton St (near Rivington St.) 212-920-0485		$20
Lower Manhattan	**Yushi**	
250 Vesey St. 4 World Financial Center 212 742-2150		$12
Tribeca	**Khe-yo**	
157 Duane St (bet. Hudson St. & W. Broadway) 212 587-1085		$30
Brooklyn	**Blue Ribbon Brasserie**	
280 5th Ave (bet. 1st St. & Garfield Pl.) 718-840-0404		$55
Brooklyn	**Kiwiana**	
347 Union St. Brooklyn NY 11215 718-230-3882		$35
Brooklyn	**Pokito**	
155 South Side 4th St (bet. Bedford & Driggs) 917 399-1542		$20
Brooklyn	**Purple Yam**	
1314 Cortelyou Rd (bet. Argyle & Rugby Rd.) 718-940-8168		$30
Queens	**CBaa***	
73-20 Grand Ave Maspeth NY 718-894-1638		$10
Long Island	**TOKU**	
2014C Northern Blvd Manhasset, NY 11030 516-627-9858		$55
New Jersey	**AOZORA Restaurant**	
407 Bloomfield Ave Montclair NJ 07042 973-233-8400		$30
New Jersey	**Biegs Burgers**	
249 Main St Fort Lee, NJ 07024 201 592-8454		$10
New Jersey	**tha tea bar**	
1636 Palisade Ave #4 Fort Lee, NJ 07024 201-544-3102		$10

Entertainment Event / Leisure

Exhibition

Jannary 20-May 14
Hello from Jnpnn! Interactive Exhibit
Children'n Museum nf Mnnhattan
The Children's Museum of Manhattan will be hosting a family friendly, interactive cultural exhibit called "Hello from Japan!" The exhibit is meant to immerse families into exploring the contemporary culture and timeless traditions of Japan There will be a child-size Tokyo streetscape a Shinto Park and a colorful Harajuku district. Visitors can learn about the history of the kawaii style that started in 1970 Visitors will be able to create kawaii outfits, design playful mascots, have a seasonal Japanese meal practice writing Japanese characters and sing along with Japanese children s songs in a karaoke booth
Location. 212 W 83rd St., (bet. Broadway & Amsterdam Ave.)
New York, NY 10024 / TEL. 212-721 1223 / www cmom org

Jannary 25-March 3
Mangn nnd War
New Jersey City University Visnnl Arts Gallery

The Visual Arts Gallery at New Jersey City University will feature an exhibition on Manga and War It was created by the Kyoto International Manga Museum in 2015 to commemorate the 70th anniversary of the end of WWII, and it is traveling abroad for the first time The exhibition offers a rare opportunity to view 24 Japanese manga with the theme of war along with original paintings and drawings by several manga authors
Location. 100 Culver Ave., Jersey City, NJ 07305
TEL. 201-200-2496 / www.njcu.edu/center-arts/visual-arts

Jannary 28-Februnry 2
Nippon Quest: 5 Japanese artists coloring New York
Alex Adam Gallnry
Artworks by five Japanese artists will be on display at Alex Adam Gallery Located in a restored brownstone in Harlem's Morris Park Historical District the gallery contains both a work space and a display space The artists that will be featured are Sachiko Kinoshita who does textile art Mohri Suzuki who does Zen art calligraphy Toshu Taraoka who does poetry waka calligraphy Nobuko Nakayama who does Kyo Yuzen dyeing and Yasuko Kinoshita who does cartonnage art. Opening reception with live calligraphy performance will be held on Jan 27 from 6 pm
Location: 78 W. 120th St., (bet. 5th Ave. & Malcolm X Blvd.)
New York NY 10027 / www-alexadamgallery com
Info. alexadamfy@gmail.com / kate8163@gmail com

Februnry 4-24
Gennge Nnkamura Ceramics Exhibition
Makari Japanese Antiqnen and Fine Art

Japanese antique store Makari will host an exhibition of ceramics artist, George Nakamura Nakamura considers ceramic tableware as a part of interior décor and architecture that transforms as lifestyle changes He uses various ceramic making techniques not bound by any style to create ceramic tableware that fits into the modern architecture. Opening reception will be held on Feb 4 from 5-7 pm. Japanese confectionery prepared by Miyuki Hyodo and tea will be served at the reception
Location: 97 3rd Ave., (bet 12th & 13th Sts.), New York, NY 10003
TEL. 212-995 5888
www.themakari.com / www.george-nakamura.com

Februnry 7-11
Jnpnnese Ceramic Tnbleware from Tochigi
Tnchigi Prelectnral Office Labor and Tonrism Divisinn
An exhibition of traditional ceramic tableware from Tochigi Prefecture will take place at Onishi Gallery The event will feature about 250 pieces of three types of ceramics unique to this prefecture, mainly Mashiko yaki, which began in 1850 and are not only works of art but useful as everyday items Koisago-yaki and Mikamo-yaki will also be exhibited there Meetings for commercial sales will also be available and those who come in for the meeting will receive a complimentary sake cup

Location: Onishi Gallery
521 W. 26th St., (bet 10th & 11th Aves.), New York, NY 10001
TEL. 212-695-8035
hello@ogentoplus.nyc

February 10-19
100 Japan Exhibition
Small & Medinm Enterprises (SME) Snpport

SME Support JAPAN will hold a 100 Japan exhibition at the Green Venue This event will feature quality Japanese products ranging from traditional handicrafts to modern goods
If you've ever wanted to buy tatami or try secret Japanese beauty brands this is the place to check out. It will also showcase traditional pottery fun Japanese snacks, classic Japanese tea and eco friendly accessories with a Japanese sensibility The first 450 visitors who answer the questionnaire on site will receive a sake cup
Location: 4w43 Green Venue
4 W. 43rd St., (bet. 5th & 6th Aves.), New York, NY 10036
TEL. 212-997-0125
www.4w43.com

Workshop

February 19

Calligraphy Workshop

Friends Academy of Japanese Children's Society

At the Friends Academy of Japanese Children's Society where young children through high school aged kids can receive Japanese language instruction, there will be a calligraphy workshop. Participants will have a chance to make a tote bag with their own calligraphy. Anyone interested in Japanese culture, from elementary school age kids to adults, is warmly invited to join. Reservations are required in advance via telephone or email.

Location: 310 W 103rd St., (bet. West End Ave. & Riverside Dr.)
New York, NY 10025
TEL: 212-935-8535 / www.japaneseschool.org

Event

February 5

Maze-Maze Pop-up Bistro

Maekawa's Kitchen / B Flat

The Tribeca bar, B Flat will host a pop up shop serving the New York Maze Gohan made famous by Maekawa's Kitchen. The dishes use organically grown brown rice as their base and are topped with a variety of fresh, colorful ingredients. Maze gohan selections include chicken tatsuta (fried chicken), anago kabayaki (grilled conger eel) and ginger pork, and all are especially delicious when topped by the special non-oil, vegan and gluten-free Maze-Maze sesame carrot sauce.

Location: B Flat
227 Church St., (bet. White & Franklin Sts.), New York, NY 10013
TEL: 212 219-2970

Happenings

Free Green Tea/Miso Soup with Curry Orders

Go! Go! Curry! Harlem

All customers who order curry at Go! Go! Curry!'s Harlem location can receive a free hot green tea or miso soup. Go! Go! Curry is known for rich and hearty curry sauce made through 55 processes and 55 hours of aging. Pork cutlet and chicken cutlet are made to order. Go! Go! Curry! operates 70 curry specialty shops throughout Japan, six in Manhattan and one in Boston.

Location: 567 W. 125th St., (bet. Broadway & Old Broadway)
New York, NY 10027
TEL: 636-833-7143 / www.gogocurryusa-ny.com

10th Anniversary Campaign

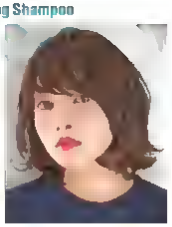
RH Plus Salon

RH Plus Salon is a Midtown hair salon owned by caring professional stylists with many years of experience in both Japanese and New York fashion trends. RH Plus Salon is celebrating its 10th Anniversary this February by offering all clients a 10% discount on all services. Call or visit the salon website for an appointment and mention Chopsticks NY.

Location: 805 3rd Ave., (bet. 49th & 50th Sts.), New York, NY 10022
TEL: 212 644-8058/www.rhplusny.com

20% Off Haircut & Cleansing Shampoo

GARDEN NEW YORK

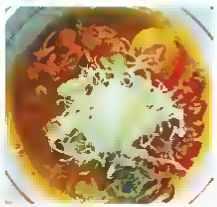


GARDEN NEW YORK is located in the West Village with experienced stylists that travel between New York and Tokyo and are always up to date with the latest trends. This February GARDEN NEW YORK is offering a 20% off discount for new weekday customers that order a haircut and a wash with their cleansing shampoo (Reg. Men's haircut $60 / women's cut $70/ cleansing shampoo $20). The cleansing shampoo is made of carbonic acid ingredients that cleanse the dirt and sebum from the scalp. It also keeps the hair and scalp healthy, which the salon recommends for the dry winter season. Don't forget to mention ChopsticksNY when making an appointment.

Location: 323 W. 11th St., (bet. Greenwich & Washington Sts.)
New York, NY
TEL: 212 647 9303
www.garden-nyc.com

Grand Opening Promotion

Yama Ramen



Yama Ramen is a new Japanese restaurant celebrating its grand opening near the Rockefeller Center. Yama Ramen is offering customers a 10% off discount on all menu items when they mention Chopsticks NY. Yama Ramen serves a wide variety of sushi rolls, appetizers, donburi and ramen. This promotion cannot be combined with other coupons or promotions and is dine-in dinner customers only. The discount is available until Feb 28.

Location: 60 W. 48th St., (bet. 6th & 7th Aves.), New York, NY 10036
TEL: 212-832-6688

Warm Head Spa Special

Tomoko Shima Hair Salon

Tomoko Shima Hair Salon is dedicated to providing the best hair styling service to their clients with multi-national stylists in two locations. This February, Tomoko Shima Hair Salon is offering a Head Spa at its downtown location. The head spa uses a warm scalp cleansing gal and includes scalp and shoulder massages with a cleansing shampoo. The regular price is 30 min. for $35 / 50 min. for $55. Clients can receive a $5 discount when they mention "Head Spa Promo on Chopsticks" when setting up an appointment. The offer is only available until Feb. 28.

Location: 235 W. 14th St., (bet. 7th & 8th Aves.), New York, NY 10011
TEL: 646-438-9277 / www.tomokoshima.com

Valentine's Day Tasting Menu

TEISUI

TEISUI is a yakitori izakaya located in the NOMAD area. TEISUI offers yakitori skewer dishes using organic chicken, pork, and beef with a variety of izakaya dishes. From Feb. 10-18, TEUSUI is offering a special Valentine's Day Tasting Menu that consists of 6-courses of modern Japanese cuisine created by Chef Nobutaka Watanabe for only $95. Customers who make a reservation receive a free complimentary glass of sparkling wine.

Location: 246 5th Ave., (on 28th St. bet. 5th Ave. & Broadway)
New York, NY 10001 / TEL: 917 388 3596 / www.teisui.nyc

Valentine's Day Promotions

Too Cool for School

Too Cool for School is a Korean beauty brand that recently opened its first American flagship store in SoHo This February Too Cool for School is hosting several Valentine promotions From Feb 1-14 clients who make purchases of over $40 can choose a free gift from the following three choices Egg Cream Firming Masks Egg Mousse Soap or Egg Mousse Pack Also, customers who make purchases of over $40 can also receive a raffle ticket for a chance to win a free makeover Check their Facebook for details

Location. 292 Lafayette St., (bet. Jersey & E. Houston Sts.)
New York, NY 10012
TEL. 646 609 3069 / Toocoolforschoolnyc

Valentine's Day Kimono Party

Kimono House

Kimono House has been a source of authentic and vintage kimonos obi, yukata and kimono dressing services for New York City Customers who purchase a kimono before Feb 13 will receive an invitation to a party hosted by Kimono House The purpose of the party is to give customers an opportunity to learn and practice wearing a kimono for a festive occasion Customers can contact the store before the party to receive assistance

Location. 131 Thompson St., (bet. W Houston & Prince Sts.)
New York, NY 10012
TEL. 212-505-0232 / www.thekimonohouse.com

25% Discount on Select New Tableware

KORIN

KORIN Japanese Trading has specialized in providing Japanese kitchenware to restaurants and home kitchens since its establishment in 1962 This February KORIN is offering a 25% discount on select new tableware purchases at their Tribeca showroom and KORIN online shop When making a purchase online, use the promo code TWFEB17 to receive the discount.

Location. 57 Warren St., (bet. Church St. & W Broadway)
New York, NY 10007 / TEL. 1 800-626-2172 / www.korin.com

Kids Special Dental Package

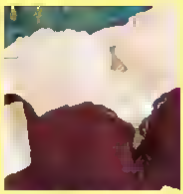
Waterside Dental Care

Dr Furuyama and Dr Lee have cared for patients for over 50 years combined They have always prioritized providing personalized dental care for their patients During the month of February, which is the national children's dental health month, patients who mention Chopsticks NY when booking an appointment for their children can receive the kid's special dental package deal for $69 (Reg $315) The dental package includes teeth cleaning fluoride, and exam This special is only for children between the ages of 3-16 years

Location. 10 Waterside Plz., (at 25th St.), New York, NY 10010
TEL. 212-683-6260 / www.lasardentistnewyork.com

DEAL OF THE MONTH

Bradelis New York Lingerie Giveaway



Bradelis New York has created beautiful lingerie that combines New York style and Japanese craftsmanship Bradelis is not only fashionable but also fits the unique shape of every woman Chopsticks NY will be giving away a Bradelis New York Bra and Panty set from The Bella Collection In order to participate, follow these three simple steps: Follow @chopsticks_ny and @bradelisny on Instagram Comment on the photo of Bradelis New York Bra Contestant winners will be notified via Instagram by March 1, and can choose from bra sizes 30B – 34F and panty sizes S or M

BRADELIS New York
211 Elizabeth St, (bet Prince & Spring Sts.), New York, NY 10012
TEL. 212 941 5629

66 Madison Ave., (bet E. 27th & 28th Sts.), New York, NY 10016
TEL. 212-599-2223

135 20 39th Ave., Suite HL219, Flushing, NY 11354
TEL. 718 353 1345
www.bradelisnewyork.com

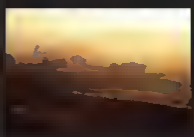
Japanese Ceramic Tableware from Tochigi

" Fine tableware for everyday use "

Over 250 Mashiko-ware, Koyago-ware and Mikuno-ware: tableware designated as the Tochigi Prefecture Traditional Craft Products.

FEBRURRY 7 - 11 Onishi Gallery 521 W. 26 th St, New York, NY 10001

Meetings available for commercial sales!
Come in for a commercial sales meeting, and you will receive the "sake cup" as a gift.



tochigi-dentoukougeihin.info/en

Tochigi prefecture is rich in history and culture as well as in magnificent nature and hot springs. It is also where many manufacturing corporations with innovative technologies, and traditional craftsmen create their artisanal products. In particular, it has been known as a major producer of traditional potteries where skillful craftsman perfected their styles and techniques.

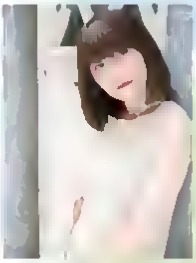
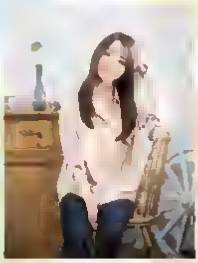
CONTACT :
Tochigi Prefecture C/O Agent N Plus, Inc
hello@agentnplus.nyc 917-501-5507

A New York hair salon that lets your beauty shine

AUBE
hair New York

Newly Opened
Hair Salon in the East Village

With the experience of operating over 100 salons in Japan, AUBE hair brings high quality services to the U.S. Our clients' desired images of beauty come to life with the latest equipment that we utilize and the superb techniques of our stylists. Enjoy our hospitality at its best in an atmosphere where both our clients and staff can be comfortable.

We offer special price deal for our dear customers indefinitely

Shampoo + Blow Dry + Styling Included

Special Set Price FOREVER!

- **A** Cut + Root Touch-Up $65
- **B** Cut + Full Color $95
- **C** Cut + Full Color + Treatment (Pre Care) $105
- **D** Cut + Full Color + Treatment (Home Care Included) $135
- **E** Cut + Root Touch-Up + Treatment (Home Care Included) $105

* A NY state tax of 4.5% will be added to the rates stated above
*If you combine head spa service with this special set price, it will be $30 (reg $60)
*With a few exceptions, this set price cannot be combined with any other offers

"Luxury & Relaxation"

Enjoy a relaxing time in our lie-flat YUME shampoo stations with a soothing Head Spa treatment by our spa technician

- Organic Head Spa &Treatment (40 min/ $60) -

Moisturize your scalp with spa mist from a steamer. It conditions and rejuvenates the scalp while releasing tensions. Also enjoy Fit Nail which is offered as an optional service to go with this treatment.

AUBE hair New York

77 E. 10th St. (bet. 3rd & 4th Aves.)
347-259-1111 Open 7 days / 10:00 - 21:00

aube-new-york.com/en

CUT:	Women	$59	PERM:	Japanese straightening	$150
	Men	$49		Digital perm	$115
COLOR:	Full head color	$89	OTHER:	Set	$50
	Pre care	$10		Blow & dry	$39
	Mist care	$10			

*All hair services include "shampoo" and "blow & dry"

We are currently hiring hair stylists and nailists. (Contact Fumiyuki)

Mochi Coconut Cream frozen dessert

Dairy Free · Gluten Free · HFCS Free · Soy Free
No Artificial Flavors or Colors · Vegetarian · Made in USA

What is Mochi ?

Mochi is a traditional Japanese rice cake that is made from steaming and pounding sweet/sticky rice. Imuraya USA puts a lot of effort in creating and serving our customers the soft texture of freshly pounded Japanese quality Mochi. With this, we make traditional confectionary Japanese Daifuku (Wagashi) and an American inspirational frozen dessert; Mochi Ice Cream and Mochi Coconut Cream.

5 delicious flavors !

Yuzu Citrus, Chocolate, Mango, Strawberry and Salted Caramel

Create a smile from its enjoyment

IMURAYA USA, INC

Available at participating Japanese and Asian Groceries.

www.imuraya-usa.com

/mochicoconut @imuraya.usa